1.3 fil Same Arrange Įij 1.5 13 H Hart Hall

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE



Applicant:

Masaru KATO et al.

Title:

NOVEL TRANSFERASE AND AMYLASE, PROCESS FOR PRODUCING THE ENZYMES, USE THEREOF, AND GENE CODING FOR THE SAME

Prior Appl. No.: 08/750,569

Prior Appl. Filing Date: 2/24/1997

Examiner:

Unassigned

Art Unit:

Unassigned

CONTINUING PATENT APPLICATION TRANSMITTAL LETTER

Commissioner for Patents **Box PATENT APPLICATION** Washington, D.C. 20231

Sir:

Transmitted herewith for filing under 37 C.F.R. § 1.53(b) is a:

X	Continuation	[] Division] Continuation-In-Part (C	IP)	
---	--------------	--------------	--	---------------------------	-----	--

of the above-identified copending prior application in which no patenting, abandonment, or termination of proceedings has occurred. Priority to the above-identified prior application is hereby claimed under 35 U.S.C. § 120 for this continuing application. The entire disclosure of the above-identified prior application is considered as being part of the disclosure of the accompanying continuing application and is hereby incorporated by reference therein.

Enclosed are:

- [X] Specification, Claim(s), and Abstract (271 pages).
- [X] Informal drawings (44 sheets, Figures 1-42).
- A copy of the Declaration and Power of Attorney (2 pages). [X]
- [X] Preliminary Amendment.
- Assignment Recordation Cover Sheet. []



- [] Small Entity statement.
- [X] Information Disclosure Statement.
- [X] Form PTO-1449

The filing fee is calculated below:

	Claims as Filed		cluded in Basic Fee		Extra Claims		Rate		Fee Totals
Basic Fee							\$710.00		\$710.00
Total Claims:	96	-	20	=	76	x	\$18.00	=	\$1368.00
independents:	16		3	_ = .	13	×	\$80.00	=	\$1040.00
lf any Multiple D	Dependent C	Jaim(s)	present	:		+	\$270.00	=	\$0.00
							SUBTOTAL:	=	\$3118.00
[]	Small Entity Fees Apply (subtract ½ of above):							==	\$0.00
					TOT	AL F	FILING FEE:	==	\$3118.00

- [X] A check in the amount of \$3118.00 to cover the filing fee is enclosed.
- [] The required filing fees are not enclosed but will be submitted in response to the Notice to File Missing Parts of Application.
- [X] The Commissioner is hereby authorized to charge any additional fees which may be required regarding this application under 37 C.F.R. §§ 1.16-1.17, or credit any overpayment, to Deposit Account No. 19-0741. Should no proper payment be enclosed herewith, as by a check being in the wrong amount, unsigned, postdated, otherwise improper or informal or even entirely missing, the Commissioner is authorized to charge the unpaid amount to Deposit Account No. 19-0741.

Please direct all correspondence to the undersigned attorney or agent at the address indicated below.

Respectfully submitted,

Date October 25, 2000

FOLEY & LARDNER
Washington Harbour
3000 K Street, N.W., Suite 500
Washington, D.C. 20007-5109
Telephone: (202) 672-5404
Facsimile: (202) 672-5399

Stephen A. Bent Attorney for Applicant Registration No. 29,768

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Attorney Docket No. 049441/0124

In re patent application of:

Masaru KATO, et al.

Serial No.: Continuation of 09/298,924

Group Art Unit: Unassigned

Filed: Concurrently herewith

Examiner: Unassigned

For:

NOVEL TRANSFERASE AND AMYLASE, PROCESS FOR PRODUCING THE

ENZYME USE THEREOF

PRELIMINARY AMENDMENT

Assistant Commissioner for Patents Washington, D.C. 20231

Sir:

Preliminary to examination please amend the above-identified application as follows:

IN THE SPECIFICATION

Page 1, before the first line, insert --This application is a continuation of U.S. Application Serial No. 09/298,924, filed April 26, 1999, which is a divisional of U.S. Application Serial No. 08/750,569, filed February 24, 1997, which is the National Stage of International Application No. PCT/JP95/01189, filed June 14, 1995.--

Page 172, line 6, delete "Try" and insert --Tyr--.

IN THE CLAIMS

Please cancel claims 1-24 and 44-69 without prejudice or disclaimer.

Please amend the claims as follows:

Claim 27, line 1, delete "or 26".

Claim 28, line 1, delete "26 or 27,".

Claim 29, lines 1 and 2, delete "any one of Claims 25 to 28" and insert -- Claim 25--.

Claim 30, lines 1 and 2, delete "any one of Claims 25 to 29" and insert -- Claim 25--.

Claim 31, lines 1 and 2, delete "any one of Claims 25 to 30" and insert -- Claim 25--.

Claim 32, lines 1 and 2, delete "any one of Claims 25 to 31" and insert -- Claim 25--.

Claim 33, lines 1 and 2, delete "any one of Claims 25 to 32" and insert -- Claim 25--.

Claim 38, lines 1 and 2, delete "which is claimed in any one of Claims 25 to 37" and insert --claimed in Claim 25--.

Claim 72, line 1, delete "or 71".

Claim 73, line 1, delete "or 71".

Claim 80, lines 1 and 2, delete "any one of Claims 70 to 79" and insert

--Claim 70--.

Claim 88, line 1, delete "or 87".

Claim 89, lines 1 and 2, delete "any one of Claims 86 to 88" and insert

--Claim 86--.

Claim 90, line 2, delete "any one of Claims 70 to 85" and insert -- Claim 70--.

91. (Amended) The recombinant DNA molecule [claimed in Claim 90,] comprising a DNA fragment claimed in Claim 70, wherein said DNA fragment [claimed in any one of Claims 70 to 85] is combined in a plasmid vector.

Claim 92, line 1, delete "or";

line 2, delete "91".

Claim 93, line 1, delete "or";

line 2, delete "91".

Claim 94, line 2, delete "any one of Claim 90 to 93" and insert -- Claim 90--.

Claim 97, line 8, delete "any one of Claims 94 to 96" and insert -- Claim 94--.

98. (Amended) A process for producing a recombinant novel transferase which is encoded by a DNA fragment [claimed in any one of Claims 70 to 85] comprising a DNA sequence which codes for the novel transferase which acts on a substrate saccharide, the substrate saccharide being composed of at least three sugar units, wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to transfer the first α -1,4 linkage from the reducing end into an α -1, α -1 linkage, wherein said process comprises cultivating a host cell claimed in [any one of Claims 94 to 96] Claim 94 to produce said recombinant novel transferase in the culture and collecting the transferase.

Claim 99, line 8, delete "or 98".

101. (Amended) The DNA fragment [claimed in Claim 100] comprising a DNA sequence which codes for the novel amylase claimed in [claim] Claim 26, wherein said novel amylase acts on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end are glucose residues, so as to liberate principally monosaccharides and/or disaccharides by hydrolyzing the substrate saccharide from the reducing end side.

Claim 102, line 1, delete "or 101".

Claim 103, lines 1 and 2, delete "any one of Claims 100 to 102" and insert --Claim 100--.

Claim 105, lines 1 and 2, delete "any one of Claims 100 to 104" and insert -- Claim 100--.

Claim 106, lines 1 and 2, delete "any one of Claims 100 to 105" and insert --Claim 100--.

Claim 107, lines 1 and 2, delete "any one of Claims 100 to 105" and insert --Claim 100--.

Claim 115, lines 1 and 2, delete "any one of Claims 100 to 114" and insert --Claim 100--.

Claim 126, lines 1 and 2, delete "any one of Claims 123 to 125" and insert --Claim 123--.

Claim 127, lines 1 and 2, delete "any one of Claims 123 to 125" and insert --Claim 123--.

Claim 128, lines 1 and 2, delete "any one of Claims 123 to 127" and insert --Claim 123--.

Claim 129, line 2, delete "any one of Claims 100 to 122" and insert --Claim 100--.

Claim 130, lines 2 and 3, delete "claimed in any one of Claims 100 to 122".

Claim 131, line 2, delete "or 130".

Claim 132, line 2, delete "or 130".

Claim 133, line 2, delete "any one of Claim 129 to 132" and insert -- Claim 129--.

Claim 136, lines 12 and 13, delete "any one of Claims 133 to 135" and insert --Claim 133--.

- 137. (Amended) A process for producing a recombinant novel amylase which is encoded by a DNA fragment claimed in [any one of Claims 100 to 122] Claim 100 [or which contains a polypeptide claimed in any one of Claims 123 to 128], wherein said process comprises cultivating a host cell [claimed in any one of Claims 133 to 135] transferred with a recombinant DNA molecule comprising a DNA fragment comprising sequence which codes for an amino acid sequence shown in Sequence No. 6 or an equivalent sequence thereof, to produce said recombinant novel amylase in the culture, and collecting the amylase.
- 138. (Amended) A process for producing α, α -trehalose, wherein the process comprises putting the novel transferase [claimed in any one of Claim 1 to 13, or the recombinant novel transferase claimed in Claim 97 or 98], which acts on a substrate saccharide, the substrate saccharide being composed of at least three sugar units, wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to transfer the first α -1,4 linkage from the reducing end into an α -1, α -1 linkage and the recombinant novel amylase claimed in [claim] Claim 136 into contact with a saccharide, the saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked.
- 139. (Amended) A process for producing α , α -trehalose, wherein the process comprises putting the recombinant novel transferase [claimed in Claim 97 or 98,],which acts on a substrate saccharide, the substrate saccharide being composed of at least three sugar units, wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to transfer the first α -1,4 linkage from the reducing end into an α -1, α -1 linkage and the novel amylase claimed in [any one of] Claim 25 [to 37], [or the recombinant novel amylase claimed in claim 136 or 137] into contact with a saccharide, the saccharide being

002.378227 -4-

composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked.

Claim 140, line 1, delete "or 139".

Claim 144, line 1, delete "or 139".

Claim 145, lines 1 and 2, delete "any one of Claims 138 to 144" and insert --Claim 138--.

Please add the following new claims:

- --146. A process for producing a recombinant novel transferase comprising an amino acid sequence shown in Sequence No. 2 or an equivalent sequence thereof which contains a polypeptide, wherein said process comprises cultivating a host cell claimed in Claim 94 to produce said recombinant novel transferase in the culture and collecting the transferase.
- 147. A process for producing a recombinant novel amylase which contains a polypeptide claimed in Claim 123, wherein said process comprises cultivating a host cell transferred with a recombinant DNA molecule comprising a DNA fragment comprising a DNA sequence which codes for an amino acid sequence shown in Sequence No. 6 or an equivalent sequence thereof to produce said recombinant novel amylase in the culture, and collecting the amylase.
- 148. A process for producing α , α -trehalose, wherein the process comprises putting the recombinant novel transferase which acts on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to transfer the first α -1,4 linkage from the reducing end into an α -1, α -1 linkage and the recombinant novel amylase claims in claim 136 into contact with a saccharide, the saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked.
- 149. A process for producing α,α -trehalose, wherein the process comprises putting the recombinant novel transferase which acts on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to transfer the first α -1,4 linkage

from the reducing end into an α -1, α -1 linkage and the recombinant novel amylase claimed in claim 136 into contact with a saccharide, the saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked.

REMARKS

Upon entry of this amendment, claims 25-43 and 70-149 will be pending. These claims correspond to the non-elected claims in parent applications, U.S. Application Serial Nos. 08/750,569 and 09/298,924. Applicants request entry of this amendment to avoid incurring a surcharge for the presence of canceled claims and claims containing multiple dependencies. Support for new claims 146 - 149 is found in original claims 98, 137, 138 and 139, respectively. Examination and allowance of these claims is earnestly requested.

Respectfully submitted,

October 25, 2000

Date

Stephen A. Bent Reg. No. 29,768

FOLEY & LARDNER 3000 K Street, N.W., Suite 500 Washington, D.C. 20007-5109

Phone: (202) 672-5300 Fax: (202) 672-5399

THE COMMISSIONER IS HEREBY AUTHORIZED TO CHARGE ANY DEFICIENCY OR CREDIT ANY OVERPAYMENT TO DEPOSIT ACCOUNT NO. 19-0741.

20

25

30

NOVEL TRANSFERASE AND AMYLASE, PROCESS FOR PRODUCING THE ENZYMES, USE THEREOF, AND GENE CODING FOR THE SAME

TECHNICAL FIELD

The present invention relates to:

- 5 I. a novel transferase, a process for producing the same, a process for producing an oligosaccharide by using the enzyme, a gene coding for the enzyme, and use thereof; and
- II. a novel amylase, a process for producing the same, a process for producing α, α -trehalose by using the enzyme, a gene coding for the enzyme, and use thereof.

 More specifically, as follows.
 - I. The present invention relates to a novel transferase which acts on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to transfer the α -1,4 linkages to α -1, α -1 linkages; and a process for producing the transferase. More particularly, the present invention relates to the above-mentioned enzyme produced from archaebacteria belonging to the order Sulfolobales, for example, bacteria of the genus Sulfolobus or Acidianus.

Further, the present invention relates to a novel process for producing trehaloseoligosaccharides or the like by using the above-mentioned novel enzyme, and more particularly, relates to an efficient and high-yield process for producing trehaloseoligosaccharides such as glucosyltrehalose and maltooligosyltrehaloses by using a maltooligosaccharide or the like as a raw material.

Moreover, the present invention relates to a DNA fragment coding for the above-mentioned novel transferase and to the use of the DNA fragment in genetic engineering.

35 II. The present invention relates to a novel amylase which acts on a substrate saccharide, the saccharide being composed of at least three sugar units wherein at

10

15

20

25

30

35

least three sugar units from the reducing end are principally liberate glucose residues, so as to monosaccharides and/or disaccharides by hydrolyzing the substrate from the reducing end; and a process for producing the amylase. More particularly, the present invention relates to a novel amylase which has an principal activity of acting on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end side are glucose residues and the linkage between the first and the second glucose residues from the reducing end side is α -1, α -1 while the linkage between the second and the third residues from the reducing end side is α -1,4, so as to liberate α, α -trehalose by hydrolyzing the α -1,4 linkage between the second and the third glucose residues; and a process for producing the amylase. The novel amylase also has another activity of endotype-hydrolyzing one or more $\alpha\text{--}1,4$ linkages within the molecular chain of the substrate, and can be produced by bacteria belonging to the genus Sulfolobus. This enzyme is available for the starch sugar industry, textile industry, food industry, and the like.

Further, the present invention relates to a process for producing α, α -trehalose, characterized by using the above combination with the amylase in transferase. In detail, the present invention relates to a process for producing α, α -trehalose in a high yield by using, as a raw material, any one of starch, hydrolysate and maltooligosaccharides, or a mixture of enzymes, the as maltooligosaccharides, and transferase and amylase of the present invention.

Moreover, the present invention relates to a DNA fragment coding for the above novel amylase, and use of the DNA fragment in genetic engineering.

BACKGROUND ART

I. Background art of transferase

10

15

20

25

30

35

Hitherto, in relation to glycosyltransferase acting on starch and starch hydrolysates such as maltooligosaccharides, various glucosyltransferases, cyclodextringlucanotransferases (CGTase), and others have been found [c.f. "Seibutsu-kagaku Jikken-hou" 25 ("Experimental Methods in Biochemistry", Vol. 25), 'Denpun·Kanren Toushitsu Kouso Jikken-hou' ('Experimental Methods in Enzymes for Starch and Relating Saccharides'), published by Gakkai-shuppansentah, Bioindustry, Vol. 9, No. 1 (1992), p. 39-44, and These enzymes transfer a glucosyl group to the α -1,2, α -1,3, α -1,4, or α -1,6 linkage. However, an enzyme which transfers a glucosyl group to the α -1, α -1 linkage has not been found yet. Though trehalase has been found as an enzyme which acts on the α -1, α -1 linkage, trehalose is absolutely the only substrate for the enzyme, and the equilibrium or the reaction rate lies to the degrading reaction.

Recently, oligosaccharides were found physicochemical properties such as moisture-retaining ability, shape-retaining ability, viscous ability and browning-preventive ability, and bioactivities such as a low-calorigenetic property, an anticariogenic property and In relation to that, a bifidus-proliferation activity. various oligosaccharides such as maltooligosaccharides, branched-chain oligosaccharides, fructooligosaccharide, galacto-oligosaccharide, and xylooligosaccharide have been developed [c.f. "Kammiryo" ("Sweetener") (1989), Medikarurisahchi-sha (Medical Research Co.) (1989), Fuhdokemikaru (Monthly Foodchemical) (1993), Feb. p. 21-29, and others].

Among oligosaccharides, the oligosaccharides which have no reducing end may include fructooligosaccharides having a structure composed of sucrose which is not reductive, and being produced by fructosyltransferase. Meanwhile, among starch hydrolysates such as maltooligosaccharides, the oligosaccharides which have no reducing end may include cyclodextrins produced by the above-mentioned CGTase, α, β -trehalose (neotrehalose), and reduced oligosaccharides

10

15

20

25

30

35

chemically synthesized by hydrogenating the reducing end (oligosaccharide alcohol). These oligosaccharides having no reducing end have various physicochemical properties and bioactivities which are not possessed by conventional starch syrups and maltooligosac-charides. Accordingly, among maltooligosaccharides, the oligosaccharides the reducing ends of which are modified with an α -1, α -1 linkage may be also expected to have the similar physicochemical properties and bioactivities to those possessed by the above-mentioned oligosaccharide having no reducing end, since such oligosaccharides also have no reducing end.

Here, the oligosaccharides the reducing ends of which are modified with an α -1, α -1 linkage as described above may be recognized as a trehaloseoligosaccharide in which α,α -trehalose is linked with glucose or a maltooligoshaccharide. Accordingly, such a trehaloseoligosaccharide may be expected to have the physicochemical properties and bioactivities which are possessed by the oligosaccharide having no reducing end, and in addition, may be expected to have the specific activities as exhibited by α,α -trehalose (c.f. Japanese Patent Laid-open Publication No. 63-500562).

Though it was reported that a trace amount trehaloseoligosaccharides could be detected in yeast [Biosci. Biotech. Biochem., 57(7), p. 1220-1221 (1993)], this is the only report referring to its existence in On the other hand, as to its synthesis by using an enzyme, though there has been a report of such synthesis [Abstracts of "1994 Nihon Nougei-kagaku Taikai" ("Annual Meeting of the Japan Society for Bioscience, Biotechnology and Agrochemistry in 1994"), p. 247], the method described in the report uses trehalose, which is expensive, as the Therefore, production at low cost has not raw material. yet been established.

Recently, Lama, et al. found that a cell extract from the Sulfolobus solfataricus strain MT-4 (DSM 5833), a species of archaebacteria, has a thermostable starch-hydrolyzing activity [Biotech. Forum. Eur. 8, 4, 2-1]

10

15

20

25

30

35

(1991)]. They further reported that the activity is also of producing trehalose and glucose from starch. The abovementioned report, however, does not at all refer to the existence of trehaloseoligosaccharides such as glucosyltrehalose and maltooligosyltrehalose. Moreover, no investigation in archaebacteria other than the abovementioned strain has been attempted.

Meanwhile, an efficient process for obtaining the novel transferase should be established to efficiently produce trehaloseoligosaccharides.

Accordingly, mass-production of trehaloseoligosaccharides requires obtaining this novel transferase in a large amount. For achievement of this, it is preferable to obtain a gene coding for such transferase, and to produce the transferase in a genetic engineering manner. When such a gene can be obtained, it can be also expected, by using technologies of protein engineering, to obtain an enzyme having an improved thermostability, an improved pH stability, and an enhanced reaction rate. No report has, however, been made about gene cloning of such a gene yet.

An object of the present invention is to provide a novel transferase principally catalyzing the production of trehaloseoligosaccharides such as glucosyltrehalose and maltooligosyltrehaloses, and a process for producing the enzyme, and further, to provide a novel, efficient and high-yield process for producing principally trehalose-oligosaccharides such as glucosyltrehalose and maltooligosyltrehaloses by using such an enzyme from a raw material such as maltooligosaccharides.

Inventors earnestly investigated the trehalose-producing activity of archaebacteria and found that glucosyltrehalose can be produced from maltotriose as a substrate by cell extracts from various archaebacteria such as those belonging to the order Sulfolobales, and more specifically, the genera Sulfolobus, Acidianus, and others. Here, though production of trehalose and glucose was confirmed using an activity-measuring method described by Lama, et al. in which the substrate is starch, Inventors found that

detection of trehaloseoligosaccha-rides such as glucosyltrehalose is extremely difficult. Also, Inventors found that the trehalose-producing activity as found by Lama, et al. disappears during the step for purification of cell extracts from archaebacteria. Consequently, the inventors recognized that the purification and characterization of the enzymes themselves which have such activities were substantially impossible.

such Inventors circumstances, made investigations and conceived a novel activity-measuring method in which the substrate is a maltooligosaccharide such as maltotriose, and the index is activity of producing a trehaloseoligosaccharide such as glucosyl-trehalose. Then, it was found by a practice of the measuring method that a trehaloseoligosaccharide such as glucosyltrehalose can be easily detected. Further, the Inventor attempted to purify the enzyme having such activity from various bacterial strains, and found, surprisingly, that the enzyme thus obtained is quite a novel transferase which acts on maltotriose or a larger saccharide wherein at least three glucose residues from the reducing end are α -1,4-linked, and which transfers the linkage between the glucose residues at the reducing end into an α -1, α -1 linkage to produce trehaloseoligosaccha-rides as glucosyltrehalose. Incidentally, the existence of trehaloseoligosaccharides which are produced from maltooligosaccharides or the like by transferring linkage between glucose residues at the reducing end into an $\alpha-1$, $\alpha-1$ linkage was confirmed by ¹H-NMR and ¹³C-NMR (c.f. Examples I-1, 7 and 8).

Inventors further found that such a novel enzyme is available for producing a large amount of trehaloseoligosaccharides, for example, glucosyltrehalose and maltooligosyltrehalose from saccharides such as maltooligosaccharides, and have accomplished the present invention.

Moreover, Inventors isolated the genes coding for such a novel enzyme, and have now established a process for producing the novel transferase by using such genes in a

35

5

10

15

20

25

30

10

15

20

25

30

35

genetic engineering manner.

II. Background art of amylase

"Amylase" is a generic term for the enzymes which hydrolyze starch. Among them, α -amylase is an enzyme which endotype-hydrolyzes an α -1,4 glucoside linkage. Alphaamylase widely exists in the living world. In mammals, α -amylase can be found in saliva and pancreatic fluid. In plants, malt has the enzyme in large amounts. Further, α -amylase widely exists in microorganisms. Among them, α -amylase or the like which is produced by some fungibelonging to the genus Aspergillus or some bacteria belonging to the genus Bacillus is utilized in the industrial fields ["Amirahze" ("Amylase"), edited by Michinori Nakamura, published by Gakkai-shuppan-sentah, 1986].

Such α -amylase is industrially and widely used for for starch-liquefying various purposes, for example, processes in starch sugar industries, and for desizing processes in textile industries, and therefore, the enzyme is very important from an industrial view. The following listed as important conditions for the starchliquefying process in "Kouso-Ouyou no Chishiki" (written by Toshiaki Komaki, published by Sachi-Shobou, 1986): 1) the starch molecules should be liquefied as completely as possible, 2) the products produced by the liquefaction are favorable for the purpose of the subsequent saccharifying process, 3) the condition does not cause retrogradation of the products by the liquefaction, and 4) the process should be carried out in a high concentration as much as possible (30 - 35%) in view of reducing cost. A starch-liquefying process may be performed, for example, by a continuous liquefaction method at a constant temperature, or by the Jet-Cooker method. Ordinarily, a thick starch-emulsion containing α -amylase is instantaneously heated to a high temperature (85 - 110°C), and then the α -amylase is put into action to perform liquefaction at the same time as starch begins to be gelatinized and swollen. In other words, the starch-liquefying process requires a temperature

10

15

20

25

30

35

sufficient to cause the starch to swell before the enzyme can act. Enzymes capable of being used in such fields are, for example, the above-mentioned thermostable α -amylases produced by fungi of the Aspergillus oryzae group belonging to the genus Aspergillus or bacteria belonging to the genus In some cases, the addition of calcium is required for further improving thermostability of these In the starch-liquefying process, once the temperature declines while the α -amylase has not yet acted on the starch-micelles which are swelled and going to be cleaved, starch will be agglutinated again to form new micelles (insoluble starch) which are rarely liquefied by As a result, the liquid sugar thus produced α -amylase. will be turbid and hard to filtrate, as is a known problem. Some methods which increase the liquefaction degree, i.e. dextrose equivalent (DE), are used in order to prevent such However, in some cases, such as an enzymatic an event. production of maltose, DE should be maintained as low as possible, namely, the polymerization degree of the sugar chain should be maintained to a high degree in order to keep a high yield. Accordingly, when an enzyme is further used for a process subsequent to a starch-liquefying process, use of an enzyme thermostable enough for use in a series of high temperatures will allow the progress of the reaction without producing slightly soluble starch even by using a high concentration of starch, and at the same time, such use will be advantageous in view of process sanitary control because the control and contamination with microorganisms decreased. can be Meanwhile, when the enzyme is immobilized in a bioreactor to use the enzyme recyclically, it is believed to be important that .the enzyme has high stability, especially high thermostability, since the enzyme may be exposed to а relatively high temperature immobilization. If the enzyme has a low thermostability, it will possibly be inactivated during the immobilization procedure. As is obvious from the above, an enzyme having a high thermostability can be used very advantageously in

10

15

20

25

30

35

several industrial fields, for example, a starch-liquefying process, and such an enzyme is desired.

In addition, screening of thermophilic and hyperthermophilic bacteria has been widely carried out in recent years in order to obtain thermostable enzymes including Archaebacteria belonging amylase. to the Thermococcales and the genus Pyrococcus are also the objects of screening, and were reported to produce α amylase [Applied and Environmental Microbiology, pp.1985-1991, (1990); Japanese Patent Laid-open Publication No. 6-62869; and others]. Additionally, archaebacteria belonging to the genus Sulfolobus are the objects of screening, and isolation of thermostable enzymes was reported. Here, archaebacteria belonging to the genus Sulfolobus are taxonomically defined by the following characteristics:

being highly thermophilic: being possible to grow in a temperature range of 55°C - 88°C;

being acidophilic: being possible to grow in a pH range of 1 - 6;

being aerobic; and

being sulfur bacteria: being cocci having irregular form, and a diameter of $0.6 - 2 \mu m$. Accordingly, if an archaebacterium belonging to the genus Sulfolobus produces an amylase, the amylase is expected to be also thermostable. Lama, et al.found that a thermostable starchhydrolyzing activity exists in a cell extract from the Sulfolobus solfataricus strain MT-4 (DSM 5833) [Biotech. Forum. Eur. 8, 4, 2-1 (1991)]. This article reported that α, α -trehalose and glucose can be produced from starch by However, purification of the active this activity. substance was performed only partially, and the true substance exhibiting the activity has not yet identified. In addition, the enzymatic characteristics of the activity has not been clarified at all. The Inventors' investigations, the details of which will be described below, revealed that the active substance derived from the above-mentioned bacterial strain and allowed to act on starch by Lama, et al. was a mixture containing a plurality

10

15

20

25

30

35

of enzymes, and that α,α -trehalose and glucose are the final products obtained by using the mixture.

As another characteristic, α -amylase has an activity of, at an initial stage, decreasing the quantity of iodo-starch reaction, namely, an activity of endotype-hydrolyzing α -There are several modes 1,4-glucan (liquefying activity). in the reaction mechanism of such liquefying-type amylase. In other words, it is known that each amylase has common characteristics in view of endotype-hydrolyzing activity but has individual characteristics in view of patterns for hydrolyzing maltooligosaccharides. For example, recognize a specific site for hydrolysis of the substrate from the non-reducing end, and others recognize a specific site for hydrolysis of the substrate from the reducing end. some hydrolyze the substrate to principally produce glucose, others to principally produce maltose or More specifically, the α -amylase maltooligosaccharides. derived from pancreas hydrolyzes the $\alpha\text{--}1,4$ linkage second or third from the reducing end ["Denpun·Kanren Toushitsu Kouso Jikken-hou" ("Experimental methods in enzymes for starch and relating saccharides"), written by Michinori Nakamura and Keiji Kainuma, published by Gakkai-Shuppan-The α -amylase derived from Bacillus1989]. subtilis hydrolyzes the $\alpha\text{-1,4}$ linkage sixth from the nonreducing end or third from the reducing end ["Kouso-Ouyou no Chishiki" ("Knowledge in Application of Enzymes"), written by Toshiaki Komaki, published by Sachi-Shobou, 1986]. It is believed that such a difference between the reaction modes of α -amylases can be attributed to the structure of each enzyme, and the "Subsite theory" is proposed for explanation of these events. Additionally, an α -amylase having transferring existence of activities or condensation activities has been confirmed. a particular α -amylase which produces Further, cyclodextrin has been found.

On the other hand, α, α -trehalose consists of two glucose molecules which are α -1, α -1-linked together at the reducing group of each molecule. It is known that α, α -trehalose

10

15

20

25

30

35

exists in many living things, plants and microorganisms of the natural world, and has many function such as preventing the biomembrane from freezing or drying, and being an energy source in insects. Recently, α, α -trehalose was evaluated in the fields of medicine, cosmetics and food as a protein stabilizer against freezing and drying (Japanese Examined Patent Publication No. 5-81232, Japanese Patent Laid-open Publication No. 63-500562, and others). However, α, α -trehalose is not often used practically. This may be because no mass-productive process has been established yet.

Examples of the conventional process for producing α,α -trehalose are as follows:

A process comprising extraction from an yeast (Japanese Patent Laid-open Publications Nos. 5-91890 and 4-360692, and others);

a process comprising intracellular production by an yeast (Japanese Patent Laid-open Publication No. 5-292986, European Patent No. 0451896, and others); and

a process comprising production by a microorganism belonging to the genus Sclerotium or the genus Rhizoctonia (Japanese Patent Laid-open Publication No. 3-130084). However, these processes, as comprising intracellular require a purification process comprising multiple steps for spallation of bacterial bodies and removal of debris. Meanwhile, several investigations were made into extracellular production by a fermentation using a microorganism, for example, a microorganism belonging to the genus Arthrobacter (Suzuki T, et al., Agric. Biol. Chem., 33, No. 2, 190, 1969) or the genus Nocardia (Japanese Patent Laid-open Publication No. 50-154485), and glutamate-producing bacteria (French Patent No. 2671099, Japanese Patent Laid-open Publication No. 5-211882, and others). Further, production by a gene encoding an enzyme for α, α -trehalose metabolism was attempted (PCT Patent No. 93-17093). Any of the above processes use glucose or the like as the sugar source, and utilize a metabolic system which requires ATP and/or UTP as the energy source.

10

15

20

25

30

35

processes, therefore, require a complicated purification process to obtain α, α -trehalose from the culture medium. Moreover, some investigations were attempted production by an enzymatic process using, for example, phosphorylase (Japanese Examined trehalose Publication No. 63-60998), or trehalase (Japanese Patent Laid-open Publication No. 7-51063). These processes, however, have some problems in mass-production of the enzymes, stability of the enzymes, and others. All of the processes of the prior art as described above have problems such as a low yield, complexity in the purification process, low production, and complexity in preparation of Therefore, a process having industrial the enzyme. applicability has not been established yet. Under the circumstances, a process for more efficiently producing α, α -trehalose is strongly desired to be established.

As described above, α, α -trehalose was found widely in nature, and the existence of it in archaebacteria was also Appl. Microbiol. 10, confirmed (System. 215, Specifically, as mentioned above, Lama, et al. found that a thermostable starch-hydrolyzing activity exists in a cell extract from an archaebacterium species, the Sulfolobus solfataricus strain MT-4 (DSM 5833), and confirmed the existence of α , α -trehalose in the hydrolyzed product [Biotech. Forum. Eur. 8, 4, 2-1 (1991), cited before]. This article reported that the activity was of producing α, α -trehalose and glucose from starch. The article, however, actually reported only an example in which the substrate was 0.33% soluble starch, the amount of α, α trehalose produced thereby was extremely small, besides, the ratio of produced α, α -trehalose to produced glucose was 1:2.. Accordingly, an isolation process is necessary to remove glucose which is produced in a large amount as a by-product, and the purpose of establishing a process for mass-producing α, α -trehalose cannot be achieved at all.

Inventors, as described above, found that an archaebacteria belonging to the order Sulfolobales produce

10

15

20

25

30

35

a transferase which acts on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to transfer the first α -1,4 linkage from the reducing end into an α -1, α -1 Inventors invented a process Further, linkage. trehaloseoligosaccharides such as producing maltooligosyltrehaloses from and glucosyltrehalose maltooligosaccharides by using this enzyme. Here, trehaloseoligosaccharide is a maltooligosaccharide the reducing end side of which is modified with an α -1, α -1 linkage.

In the meantime, no report has been made, as far as Inventors know, as to an formerly-known enzyme capable of acting on a trehaloseoligosaccharide which is derived from a maltooligosaccharide by transforming the first linkage from the reducing end into an α -1, α -1 linkage, and capable of hydrolyzing specifically the $\alpha\text{--}1,4$ linkage next to the α -1, α -1 linkage to liberate α , α -trehalose in a high yield. In other words, conventional amylase cannot hydrolyze trehaloseoligosaccharide specifically at the α -1,4 linkage between the second and third glucose residues from the reducing end side to liberate α, α -trehalose. It will, therefore, markedly benefit the mass-production of α, α trehalose if an amylase can be developed, such amylase being capable of catalyzing the reaction for producing α,α trehalose as well as hydrolyzing the α -1,4 linkage in the molecular chain of starch or starch hydrolysate.

In addition, mass-production of α, α -trehalose requires obtaining the novel amylase in a large amount. For this purpose, it is preferable to obtain a gene coding for the amylase and to produce the enzyme in a genetic engineering manner. Further, if such a gene can be obtained, it can also be expected to obtain, by using a technology of protein engineering, an enzyme which has improved thermostability, improved pH stability, and an enhanced reaction rate.

An object of the present invention is to provide a novel

10

15

20

25

30

35

amylase which has an activity of endotype-hydrolyzing the α -1,4 linkage in the molecular chain of starch or starch hydrolysate, and which can catalyze the reaction of liberating α, α -trehalose, wherein the enzyme acts on a derived is trehaloseoligosaccharide which maltooligosaccharide by transforming the first linkage from the reducing end into an α -1, α -1 linkage, and hydrolyzes specifically the $\alpha\text{-1,4}$ linkage between the second and third glucose residues from the reducing end side, and is to provide a process for producing such an enzyme. object of the present invention is to provide a novel process for efficiently producing α, α -trehalose in a high yield from a low-cost raw material such as starch, starch hydrolysate, and maltooligosaccharides by using the enzyme.

Inventors energetically investigated starch-hydrolyzing activity derived from archaebacteria. As a result, Inventors found that a thermostable starch-hydrolyzing extracts from cell in activity exists archaebacteria belonging to the order Sulfolobales, and more specifically, the genus Sulfolobus. The saccharides produced by hydrolysis of starch were found to be glucose and α, α -trehalose, similar to the description in the Inventors then examined extracts article by Lama, et al. from various bacterial strains for characteristics of the starch-hydrolyzing activity. As a result, Inventors found that the enzymes produced by those strains are mixtures of enzymes comprising various endotype or exotype amylases glucoamylase, amylase and as liquefying transferase, in view of enzymatic activity such as starchhydrolyzing activity and α, α -trehalose-producing activity. In addition, such enzymatic activities were found to be attributed to synergism by activities of these mixed Further, when the activity-measuring method enzymes. proposed by Lama, et al. is employed in purification of each enzyme, in which the index is decrement of blue color derived from iodo-starch reaction, the purification of each enzyme having such an activity resulted in a low yield on the whole, and such purification procedure was found to be

10

15

20

25

30

35

very difficult. These events may be attributed to low sensitivity and low quantifying ability of the activity-measuring method. Moreover, the Inventors' strict examination revealed that purification and isolation could not be accomplished at all, in terms of protein, by the partial-purification method described in the article by Lama, et al.

Under such circumstances, Inventors have made further investigation, and conceived a new activity-measuring a trehaloseoligosubstrate is in which the saccharide such as maltotriosyltrehalose, and the index is activity of liberating α, α -trehalose. By a practice of it was revealed that amylase this measuring method, activity can be easily detected using such a method. Inventors then tried to achieve purification of the enzyme having such an activity in various bacterial strains, and finally, succeeded in purification and isolation of such Inventors examined enzymatic Further, amylase. characteristics of the isolated and purified amylase, and found, surprisingly, that the enzyme thus obtained has a the following action mechanism, namely, has novel characteristics together:

The enzyme exhibits an activity of endotype-hydrolyzing starch or starch hydrolysate;

the enzyme exhibits an activity of hydrolyzing starch hydrolysate, a maltooligosaccharide or the like from the reducing end to produce monosaccharides and/or disaccharides;

the enzyme exhibits a higher reactivity to a saccharide which is composed of at least three sugar units wherein the linkage between the first and second glucose residues from the reducing end side is α -1, α -1, and the linkage between the second and third glucose residues from the same end side is α -1,4 (for example, trehaloseoligosaccharides), as compared with the reactivity to each of the corresponding maltooligosaccharides; and

the enzyme has an activity of acting on such substrate saccharides composed of at least three sugar units so as

to liberate α, α -trehalose by hydrolyzing the α -1,4 linkage between the second and third glucose residues from the reducing end side.

Moreover, Inventors isolated a gene coding for such novel enzyme, and now, have established a process for producing, in a genetic engineering manner, a recombinant novel amylase by utilizing such a gene.

DISCLOSURE OF INVENTION

I. Novel Transferase

5

10

15

20

25

30

35

The present invention provides a novel transferase (hereinafter referred to as "novel transferase of the present invention", or simply referred to as "the enzyme of the present invention" or "the present enzyme") which acts on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to transfer the first α -1,4 linkage from the reducing end into an α -1, α -1 linkage.

In another aspect, the present invention provides a novel transferase which acts on a substrate maltooligosaccharide, all of the constituting glucose residues of the maltooligosaccharide being α -1,4-linked, so as to transfer the first α -1,4 linkage from the reducing end into an α -1, α -1 linkage.

Further, the present invention provides a process for producing the novel transferase of the present invention, wherein a bacterium capable of producing a transferase having such activities is cultivated in a culture medium, and the transferase is isolated and purified from the culture on the basis of an activity-measuring method in which the substrate is a maltooligosaccharide, and the index is the activity of producing trehaloseoligosaccharides.

Moreover, the present invention provides a process for producing a saccharide having an end composed of a couple of α -1, α -1-linked sugar units, characterized in that the enzyme of the present invention is used and allowed to act

on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to produce the objective saccharide in which at least three sugar units from the reducing end side are glucose residues and the linkage between the first and second glucose residues from the reducing end side is α -1, α -1 while the linkage between the second and third glucose residues from the reducing end side is α -1,4.

Furthermore, the present invention provides a process for producing a trehaloseoligosaccharide, wherein the enzyme of the present invention is used, and the substrate is each of maltooligosaccharides or a mixture thereof.

Additionally, an object of the present invention is to provide a gene coding for the transferase.

Further, another object of the present invention is to provide a recombinant novel transferase and a process for producing the same by using the above-mentioned gene.

Moreover, an object of the present invention is to provide an efficient process for producing trehaloseoligo-saccharides such as glucosyltrehalose and maltoglucosyltrehalose by using a recombinant novel transferase.

Accordingly, the DNA fragment based on the present invention comprises a gene coding for a novel transferase which acts on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to transfer the first α -1,4 linkage from the reducing end into an α -1, α -1 linkage.

Further, the recombinant novel transferase according to the present invention is the product achieved by expression of the above-mentioned DNA fragment.

Moreover, the process for producing a recombinant novel transferase according to the present invention comprises:

culturing a host cell transformed with the abovementioned gene;

producing said recombinant novel transferase in the culture; and

20

5

10

15

30

25

35

collecting the products.

II. Novel Amylase

The present invention provides a novel amylase which acts on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end are glucose residues, so as to liberate principally monosaccharides and/or disaccharides by hydrolyzing the substrate from the reducing end side.

In another aspect, the present invention provides a novel amylase which has a principal activity of acting on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end side are glucose residues and the linkage between the first and the second glucose residues from the reducing end side is α -1, α -1 while the linkage between the second and the third glucose residues from the reducing end side is α -1,4, so as to liberate α , α -trehalose by hydrolyzing the α -1,4 linkage between the second and the third glucose residues.

Further, in another aspect, the present invention provides a novel amylase which also has an activity of endotype-hydrolyzing one or more α -1,4 linkages in the molecular chain of the substrate as well as the above-described activity.

Moreover, the present invention provides a process for producing aforementioned amylase, wherein a bacterium capable of producing the above amylase of the present invention is cultivated in a culture medium, and then the amylase is isolated and purified from the culture on the basis of an activity-measuring method in which the substrate is a trehaloseoligosaccharide, and the index is the activity of producing α, α -trehalose.

Inventors allowed the above amylase of the present invention in combination with the aforementioned transferase of the present invention to act on a glucide raw material such as starch, starch hydrolysate, and maltooligosaccharides, and found that α, α -trehalose can be

35

5

10

15

20

25

30

10

15

20

25

30

35

efficiently produced thereby with a high yield.

Accordingly, the present invention also provides a process for producing α, α -trehalose, wherein the above amylase and transferase of the present invention are used in combination.

Additionally, an object of the present invention is to provide a novel amylase and a gene coding for the same.

Further, another object of the present invention is to provide a recombinant novel amylase and a process for producing the same by using the aforementioned gene.

Moreover, another object of the present invention is to provide a process for producing α, α -trehalose by using a recombinant novel amylase.

Therefore, the gene coding for the amylase according to the present invention comprises a DNA sequence coding for a novel amylase which has the following activities:

- (1) An activity of endotype-hydrolyzing an α -1,4 glucoside linkage in a sugar chain;
- (2) an activity of acting on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end are α -1,4-linked glucose residues, so as to liberate principally monosaccharides and/or disaccharides by hydrolyzing the substrate from the reducing end side; and
 - (3) a principal activity of acting on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end side are glucose residues and the linkage between the first and second glucose residues from the reducing end side is $\alpha-1$, $\alpha-1$ while the linkage between the second and third glucose residues from the reducing end side is $\alpha-1$, 4, so as to liberate α , α -trehalose by hydrolyzing the $\alpha-1$, 4 linkage between the second and third glucose residues.

Further, the recombinant novel amylase according to the present invention is a product achieved by expression of the above-described gene.

10

15

20

25

30

35

Furthermore, the process for producing α,α -trehalose according to the present invention comprises a step to put the above-described recombinant novel amylase and a novel transferase into contact with a saccharide of which at least three glucose residues from the reducing end are α -1,4-linked, wherein the transferase can act on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to transfer the first α -1,4-linkage from the reducing end into an α -1, α -1 linkage.

BRIEF DESCRIPTION OF DRAWINGS

Fig. 1 is a graph showing the results of an analysis by TSK-gel Amide-80 HPLC, performed on the product which is obtained in Example I-1 by using the cell extract derived from the Sulfolobus solfataricus strain KM1.

Fig. 2 is a graph showing thermostability of the present transferase which is obtained in Example I-2 from the Sulfolobus solfataricus strain KM1.

Fig. 3 is a graph showing pH stability of the present transferase which is obtained in Example I-2 from the Sulfolobus solfataricus strain KM1.

Fig. 4 is a graph showing reactivity of the present transferase which is obtained in Example I-2 from the Sulfolobus solfataricus strain KMl, when examined at each temperature.

Fig. 5 is a graph showing optimum pH for reaction of the present transferase which is obtained in Example I-2 from the Sulfolobus solfataricus strain KM1.

Fig. 6 is a graph showing patterns of reaction products derived from maltotriose by using the present transferase which is obtained in Example I-2 from the Sulfolobus solfataricus strain KM1.

Fig. 7 is a graph showing patterns of reaction products derived from maltotetraose by using the present transferase which is obtained in Example I-2 from the Sulfolobus solfataricus strain KM1.

Fig. 8 is a graph showing patterns of reaction products derived from maltopentaose by using the present transferase which is obtained in Example I-2 from the Sulfolobus solfataricus strain KMl.

Fig. 9 is a graph showing the results of an analysis by AMINEX HPX-42A HPLC, performed on the reaction product derived from a mixture of maltooligosaccharides by using the present transferase which is obtained in Example I-2 from the Sulfolobus solfataricus strain KM1.

Fig. 10 is a graph showing the results of an analysis by TSK-gel Amide-80 HPLC, performed on the reaction product derived from maltotriosyltrehalose subjected to reaction with the crude enzyme solution which is obtained in Example II-1 from the Sulfolobus solfataricus strain KM1.

Fig. 11 is a graph showing the results of an analysis by AMINEX HPX-42A HPLC, performed on the reaction product derived from soluble starch subjected to reaction with the crude enzyme solution which is obtained in Example II-1 from the Sulfolobus solfataricus strain KM1.

20 Fig. 12 is a graph showing thermostability of the present amylase which is obtained in Example II-2 from the Sulfolobus solfataricus strain KM1.

Fig. 13 is a graph showing pH stability of the present amylase which is obtained in Example II-2 from the Sulfolobus solfataricus strain KM1.

Fig. 14 is a graph showing reactivity of the present amylase which is obtained in Example II-2 from Sulfolobus solfataricus strain KMl, examined at each reaction temperature.

Fig. 15 is a graph showing optimum pH for reaction of the present amylase which is obtained in Example II-2 from the Sulfolobus solfataricus strain KM1.

Fig. 16 is a graph showing reactivity of the present amylase to various substrates, the amylase being obtained in Example II-2 from the Sulfolobus solfataricus strain KM1.

Fig. 17 contains graphs showing the results of analyses by AMINEX HPX-42A HPLC, performed on the reaction products

15

10

5

25

30

35

10

15

25

35

derived from maltopentaose, Amylose DP-17, and soluble starch, respectively, subjected to reaction with the present amylase which is obtained in Example II-2 from the Sulfolobus solfataricus strain KM1.

Fig. 18 is a graph showing the results of an analysis by TSK-gel Amide-80 HPLC, performed on the reaction product derived from maltotriosyltrehalose subjected to reaction with the present amylase which is obtained in Example II-2 from the *Sulfolobus solfataricus* strain KM1.

Fig. 19 is a graph showing the results of an analysis by TSK-gel Amide-80 HPLC, performed on the reaction product derived from maltopentaosyltrehalose subjected to reaction with the present amylase which is obtained in Example II-2 from the Sulfolobus solfataricus strain KM1.

Fig. 20 is a graph showing time-course changes in disappearance of color generated by iodo, and starch-hydrolyzing percentage when the present amylase which is obtained in Example II-2 from the Sulfolobus solfataricus strain KMl is made to act on soluble starch.

Fig. 21 is a graph showing time-course change in radioactivity of the reaction product derived from radiolabeled maltopentaose subjected to reaction with the present amylase which is obtained in Example II-2 from the Sulfolobus solfataricus strain KM1.

Fig. 22 is a graph showing time-course change in radioactivity of the reaction product derived from radiolabeled maltotriosyltrehalose subjected to reaction with the present amylase which is obtained in Example II-2 from the Sulfolobus solfataricus strain KM1.

Fig. 23 is a graph showing reactivity of α -amylase derived from porcine pancreas to various substrates.

Fig. 24 is a graph showing the results of an analysis by TSK-gel Amide-80 HPLC, performed on the reaction product derived from maltopentaosyltrehalose subjected to reaction with α -amylase which is derived from porcine pancreas.

Fig. 25 is a graph showing the results of an analysis by AMINEX HPX-42A HPLC, performed on the reaction product derived from soluble starch subjected to reaction with

10

15

35

transferase and the present amylase which is obtained in Example II-2 from the Sulfolobus solfataricus strain KM1.

Fig. 26 is an illustration showing the restriction map of each insertional fragment pKT1, pKT11 or pKT21, containing a gene which codes for the novel transferase, and is obtained in Example I-12 from the Sulfolobus solfataricus strain KM1.

Fig. 27 is an illustration showing a process for constructing the plasmid pKT22.

Fig. 28 is a graph showing the results of an analysis by TSK-gel Amide-80 HPLC, performed on the product derived from maltotriose by using the recombinant novel transferase.

Fig. 29 is an illustration showing the restriction map of the insertional fragment p09T1 containing a gene which codes for the novel transferase, and is obtained in Example I-16 from the Sulfolobus acidocaldarius strain ATCC 33909.

Fig. 30 is an illustration showing a process for constructing the plasmid p09T1.

Fig. 31 is an illustration showing the homology between the amino acid sequence of the novel transferase derived from the Sulfolobus solfataricus strain KM1 and that derived from the Sulfolobus acidocaldarius strain ATCC 33909.

Fig. 32 is an illustration showing the homology between the base sequence of the gene coding for the novel transferase derived from the Sulfolobus solfataricus strain KM1 and that derived from the Sulfolobus acidocaldarius strain ATCC 33909.

Fig. 33 is a graph showing the results of an analysis by AMINEX HPX-42A HPLC, performed on the product derived from a maltooligosaccharide mixture by using the recombinant novel transferase.

Fig. 34 is an illustration showing the restriction map of the insertional fragment pKAl containing a gene which codes for the novel amylase, and is derived from the Sulfolobus solfataricus strain KMl.

Fig. 35 is an illustration showing the restriction map

of pKA2.

5

15

20

25

30

Fig. 36(A) is a graph showing the results of an analysis performed on the 'product derived from a maltotriosyltrehalose by using the recombinant novel amylase according to the present invention; and Fig. 36(B) is a graph showing the results of an analysis performed on the product derived from soluble starch by using the recombinant novel amylase according to the present invention.

10 Fig. 37 is a graph showing time-course changes in disappearance of color generated by iodo, and starch-hydrolyzing percentage when the recombinant novel amylase according to the present invention is made to act on soluble starch.

Fig. 38 is an illustration showing the restriction map of the insertional fragment p09Al containing a gene which codes for the novel amylase, and is derived from the Sulfolobus acidocaldarius strain ATCC 33909.

Fig. 39 is an illustration showing the process for producing p09A1 from p09A2.

Fig. 40 is an illustration showing the homology between the amino acid sequence of the novel amylase derived from the Sulfolobus acidocaldarius strain ATCC 33909 and that derived from the Sulfolobus solfataricus strain KM1.

Fig. 41 is an illustration showing the homology between the base sequence of the gene coding for the novel amylase derived from the *Sulfolobus acidocaldarius* strain ATCC 33909 and that derived from the *Sulfolobus solfataricus* strain KM1.

Fig. 42 is a graph showing the results of an analysis performed on the product derived from 10% soluble starch subjected to reaction with the recombinant novel amylase which is obtained in Example II-19, and the recombinant novel transferase which is obtained in Example I-20.

BEST MODE FOR CARRYING OUT THE INVENTION Deposit of Microorganisms

The below-mentioned novel bacterial strain KM1, which

10

15

20

25

30

35

was substantially purely isolated from nature by the Inventor, was deposited in the National Research Institutes, the Life Science Laboratory for Industry on April 1, 1994 as acceptance No. FERM BP-4626.

The Escherichia coli strain JM109/pKT22 transformed with the plasmid pKT22 according to the present invention (c.f. below-described Example I-14), and the Escherichia coli strain JM109/p09T1 transformed with the plasmid p09T1 (c.f. below-described Example I-16), which contain the gene coding for the novel transferase according to the present invention, were deposited in the National Research Institutes, the Life Science Laboratory for Industry on October 21, 1994 as acceptance No. FERM BP-4843 and on May 9, 1995 as the acceptance No. FERM BP-5093, respectively.

Escherichia strain JM109/pKA2 coli Further, the transformed with the plasmid pKA2 according to the present invention (c.f. below-described Example II-19), and the Escherichia coli strain JM109/p09Al transformed with the plasmid p09A1 (c.f. below-described Example II-22), which contain the gene coding for the novel amylase according to the present invention, were deposited in the National Research Institutes, the Life Science Laboratory for Industry on October 31, 1994 as acceptance No. FERM BP-4857 and on May 9, 1995 as acceptance No. FERM BP-5092, respectively.

I. Novel Transferase

Microorganisms Producing the Novel Transferase of the Present Invention

The archaebacteria which can be used in the present invention may include the Sulfolobus solfataricus strain ATCC 35091 (DSM 1616), the Sulfolobus solfataricus strain DSM 5833, the Sulfolobus solfataricus strain KM1 (the below-described novel bacterial strain which was substantially purely isolated from nature by Inventors), the Sulfolobus acidocaldarius strain ATCC 33909 (DSM 639), and the Acidianus brierleyi strain DSM 1651.

As described above, a fairly wide variety of archaebacteria taxonomically classified under the order

10

15

20

30

35

Sulfolobales, to which the genera Sulfolobus and Acidianus belong, may be considered as the microorganisms which can produce the novel transferase of the present invention. the archaebacterium belonging to the Sulfolobales are taxonomically defined as being highly acidophilic and thermophilic, being aerobic, and being sulfur bacteria (coccal bacteria). The aforementioned Acidianus brierleyi strain DSM 1651, which belongs to the genus Acidianus, had been formerly classified as Sulfolobus 1651, and the aforementioned strain DSM Sulfolobus solfataricus strain DSM 5833 had been named as Caldariella acidophila. From these facts, microorganisms above-described the to are closely related which archaebacteria genetically or taxonomically and which are capable of producing the enzyme of the same kind can be used in the present invention.

Sulfolobus solfataricus Strain KM1

Among the above-illustrated microorganisms, the *Sulfolobus* solfataricus strain KMl is the bacterial strain which Inventors isolated from a hot spring in Gunma Prefecture, and which exhibits the following characteristics.

(1) Morphological Characteristics

The shape and size of the bacterium: Coccoid (no regular form), and a diameter of 0.6 - 2 $\mu m\,.$

25 (2) Optimum Growth Conditions

pH: Capable of growing in pH of 3-5.5, and optimally, in pH of 3.5-4.5.

Temperature: Capable of growing in a temperature range of 55°C - 85°C , and optimally in a temperature range of 75°C - 80°C .

Capable of metabolize sulfur.

(3) Classification in view of aerobic or anaerobic: aerobic.

According to the above characteristics, identification of the bacterial strain was carried out on the basis of Bergey's Manual of Systematic Bacteriology Volume 3 (1989). As a result, the strain was found to be one of Sulfolobus solfataricus, and thus named as Sulfolobus solfataricus

strain KM1.

5

10

15

20

25

30

35

In culturing the above bacterial strain, the culture medium to be used may be either liquid or solid, and ordinarily, a concussion culturing or a culturing with aeration and stirring is performed using a liquid culture In other words, the culture medium to be used is not limited as long as it is suitable for the bacterial growth, and the suitable examples of such culture media may include the Sulfolobus solfataricus Medium described in Catalogue of Bacteria and Pharges 18th edition (1992) published by American Type Culture Collection (ATCC), and in Catalogue of Strains 5th edition (1993) published by Deutsche Sammlung von Mikroorganismen und Starch, maltooligosaccharide Zellkulturen GmbH (DSM). and/or the like may be further added as a sugar source. Moreover, the culturing conditions are also not limited as long as they are based on the above-described growable temperature and pH.

Cultivation of the Microorganisms which Produce the Novel Transferase of the Present Invention

The culturing conditions for producing the novel transferase of the present invention may suitably be selected within ranges in which the objective transferase When a concussion culturing or a can be produced. culturing with aeration and stirring using a liquid medium is employed, the culturing for 2 - 7 days should suitably be performed at a pH and a temperature which allow the The culture medium to be growth of each microorganism. suitably used is, for example, the Sulfolobus solfataricus Medium which is described in Catalogue of Bacteria and Pharges 18th edition (1992) published by American Type Culture Collection (ATCC), and in Catalogue of Strains 5th Deutsche Sammlung published by (1993)edition Mikroorganismen und Zellkulturen GmbH (DSM). maltooligosaccharide and/or the like may be further added as a sugar source.

Purification of the Novel Transferase of the Present Invention

10

15

20

25

30

35

The novel transferase of the present invention which is produced by the above-described microorganisms can be extracted as follows: At first, the bacterial bodies are collected from the culture obtained in a culturing process as described above by a publicly-known procedure, for example, by centrifugation; the resultant is suspended in a proper buffer solution; the bacterial bodies are then crushed by freeze thawing, a ultrasonic treatment, grinding and/or the like; and the resultant is centrifuged or filtrated to obtain a cell extract containing the objective transferase.

To purify the novel transferase of the present invention which is contained in the cell extract, publicly-known processes for isolation and purification can be employed Examples of such processes may in proper combination. include a process utilizing solubility, such as salt precipitation; solvent precipitation and utilizing difference in molecular weight, such as dialysis, ultrafiltration, gel filtration and SDS-Polyacryl-amide gel electrophoresis; a process utilizing a difference in electric charge, such as ion exchange chromatography; a process utilizing specific affinity, such as affinity chromatography; a process utilizing a difference in hydrophobicity, such as hydrophobic chromatography and reversed phase chromatography; and further, a process utilizing a difference in isoelectric point, such as isoelectric focusing. Practical examples of these processes are shown Finally, below. I-2_ I-5 Examples Polyacrylamide gel electrophoresis, SDS-Polyacrylamide gel electrophoresis or isoelectric focusing is performed to obtain a purified enzyme which appears therein as a single band.

As to measurement of activity in the enzyme or enzyme-containing substance isolated by the above various purification processes, starch is used as the substrate in the activity-measuring method offered by Lama, et al. By this method, though the production of trehalose and glucose can be confirmed, the production of

10

15

20

25

trehaloseoligosaccharides cannot be detected at all, and as a serious problem, even the trehalose-producing activity becomes undetectable due to its disappearance during purification. Therefore, the purification and characterization of the true substance of the enzyme activity had been substantially impossible. circumstances, Inventors employed a new activity-measuring method in which the substrate is a maltooligosaccharide such as maltotriose, and the index is activity of producing a trehaloseoligosaccharide such as glucosyltrehalose. a result, isolation and purification of the objective enzyme could be achieved for the first time by this method, and finally, the true substance of the novel transferase activity of the present invention could be practically purified and specified.

Characteristics of the Novel Transferase according to the Present Invention

As examples of the enzyme of the present invention, the transferases produced by the Sulfolobus solfataricus strain KM1, the Sulfolobus solfataricus strain DSM 5833, the Sulfolobus acidocaldarius strain ATCC 33909, and the Acidianus brierleyi strain DSM 1651, respectively, are taken up, and the enzymatic characteristics of these transferases are shown in Table 1 below in summary. Here, data in the table is based on the practical examples shown in Examples I-6 and I-7.

TABLE 1

	Sulfolobus solfataricus	Sulfolobus solfataricus	Sulfolobus acidocaldarius	Acidianus brierleyi
Physicochemical properties	KM1	DSM5833	ATCC33909	DSM1651
(1) Enzyme action and Substrate specificity	Acts on glucose wherein glucoses are moieties from the peransfer. Not acts o	polymers $\alpha-1$, $4-1$ reducing α	composed of more linked, so as to ccend into an α -1, or glucose.	composed of more than maltotriose inked, so as to combine two sugarent into an $\alpha-1$, $\alpha-1$ linkage by or glucose.
(2) Optimum pH	5.0-6.0	4.5-5.5	4.5-5.5	4.5-5.5
(3) pH Stability	4.0-10.0	4.5-12.0	4.0-10.0	4.0-12.0
(4) Optimum temperature	2,08-09	70-80°C	70-80°C	70-80°C
(5) Thermal stability	85°C, 6hr 91% remained	85°C, 6hr 90% remained	85°C, 6hr 90% remained	85°C, 6hr 98% remained
(6) Molecular weight SDS-PAGE Gel-permeation	76000 54000 6 1	75000 56000 5.3	74000 56000 5.6	74000 135000 6.3
(7) isoelectric point (8) Inhibitor	5mM CuSO ₄ 100% inhibited	5mM CuSO ₄ 100% inhibited	5mM CuSO ₄ 100% inhibited	5mM CuSO ₄ 100% inhibited

10

15

20

25

30

35

Note 1: Time-course Change

When maltotriose was used as the substrate, glucosyltrehalose as a product in the principal reaction, and besides, equal moles of maltose and glucose were produced as products in a side reaction.

When a saccharide having a polymerization degree, n, which is equal to or higher than that of maltotetraose, was used, a saccharide of which the glucose residue at the reducing end is α -1, α -1-linked was produced in the principal reaction, and besides, equal moles of glucose and a saccharide having a polymerization degree of n-1 were produced in a side reaction.

Note 2: Enzymatic Action/Mode of Enzymatic Reaction

It is considered that the enzyme has an activity of acting on maltotriose or a larger saccharide, three glucose residues from the reducing end of the saccharide being α -1,4-linked, so as to transfer the first linkage from the reducing end into an α -1, α -1-linkage. As a side reaction, the enzyme also has an activity of liberating glucose from a glucose polymer, when, for example, the concentration of the substrate is low, or the reaction time is long. The details are as shown in the practical example of Example I-7.

The characteristics of the present enzyme have been described above. As described in the above item titled "Enzymatic Action/Mode of Enzymatic Reaction", the present enzyme has an activity of acting on maltotriose or a larger saccharide, three glucose residues from the reducing end of the saccharide being α -1,4-linked, so as to transfer the first linkage from the reducing end into an α -1, α -1-linkage, and such an activity is quite a novel enzymatic activity. However, as obvious in the examples below, the characteristics of the present enzyme other than such enzymatic activities slightly vary according to the difference in genus or species between the bacterial strains.

Production of Trehaloseoligosaccharides such as Glucosyltrehalose and Maltooligosyltrehalose

10

15

20

25

30

35

The present invention provides a process for producing a saccharide having an end composed of a couple of α -1, α -1linked sugar units, characterized in that the enzyme of the present invention is used and allowed to act on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to produce the objective saccharide in which at least three sugar units from the reducing end side are glucose residues and the linkage between the first and second glucose residues from the reducing end side is α -1, α -1 while the linkage between the second and third glucose residues from the reducing end side is α -1,4. The process according to the present invention will be illustrated below with the most typical example, namely, with a process for producing trehaloseoligosaccharides such as glucosyltrehalose and maltooligosyltrehaloses.

In the process for producing trehaloseoligosaccharides glucosyltrehalose and maltooligosyltrehaloses according to the present invention, trehaloseoligosaccharides such as glucosyltrehalose and maltooligosylfrom a saccharide such trehaloses are produced maltooligosaccharides, typically, from each or a mixture of maltooligosaccharides by the present enzyme derived from Accordingly, the mode of contact between archaebacteria. such saccharide transferase and a present maltooligosaccharides is not specifically limited as long as the present enzyme produced by archaebacteria can act on the saccharide such as maltooligosaccharides in such In practice, the following procedure may ordinarily A crude enzyme is obtained from the be performed: bodies or crushed bacterial bodies of bacterial archaebacterium; and the purified enzyme obtained in each of the various purification steps, or the enzyme isolated and purified through various purification means, is made saccharide such as а act directly on maltooligosaccharides. Alternatively, the above-described enzyme may be put into contact with a saccharide such as

10

15

20

25

30

35

maltooligosaccharides in a form of a immobilized enzyme which is immobilized to a carrier in the usual way. Additionally, two or more of the present enzymes derived from two or more species of archaebacteria may coexist and be put into contact with a saccharide such as maltooligosaccharides.

The mixture of maltooligosaccharides, which is a typical raw material of the substrate in the above-described producing process of the present invention, example, by properly hydrolyzing prepared, for acidolyzing starch using an endotype amylase, a debranching enzyme or the like so that at least three glucose residues from the reducing end of the product are α -1,4-linked. endotype amylases to be used herein may include enzymes derived from bacteria belonging to the genus Bacillus, fungi belonging to the genus Aspergillus, and plants such as malt, and others. On the other hand, the debranching enzymes to be used herein may include pullulanase derived from bacteria belonging to the genus Bacillus, Klebsiella or the like, or isoamylase derived from bacteria belonging to the genus Pseudomonas. Further, these enzymes may be used in combination.

saccharide such as concentration of а maltooligosaccharides should be suitably selected within the range in which the saccharide to be used is dissolved, considering the specific activity of the present enzyme, the reaction temperature and others. A range of 0.5 - 70% is ordinary, and a range of 5 - 40% is preferable. reaction temperature and pH condition in the reaction of the saccharide with the enzyme should be optimum for the Accordingly, the reaction present transferase. performed ordinarily at 50 - 85°C and pH 3.5 - 6.5, approximately, and more preferably, at 60 - 80°C and pH 4.5 - 6.0.

The produced reaction mixture which contains trehaloseoligosaccharides such as glucosyltrehalose or maltooligosyltrehalose can be purified according to a publicly-known process. For example, the obtained reaction

10

15

20

25

30

35

mixture is desalted with an ion-exchange resin; the objective saccharide fraction is then isolated and crystallized by chromatography using activated charcoal, an ion-exchange resin (HSO3 type), cation-exchange resin (Ca type) or the like as a separating material, and by a subsequent condensation to be optionally performed; and finally, trehaloseoligosaccharides are yielded within a high purity. A Gene Coding for the Novel Transferase

According to the present invention, a gene coding for the above novel transferase is further provided. For example, the DNA fragments illustrated by restriction maps shown in Figs. 26 and 29 can be listed as DNA fragments comprising a gene coding for the novel transferase according to the present invention.

These DNA fragment can be obtain from an archaebacterium belonging to the order Sulfolobales, and preferably, More preferably, the belonging to the genus Sulfolobus. below-described the can isolated from be fragment or Sulfolobus strain KM1 solfataricus Sulfolobus acidocaldarius strain ATCC 33909. The suitable process for the isolation from the Sulfolobus solfataricus strain KM1 or the Sulfolobus acidocaldarius strain ATCC 33909 is illustrated in detail in the below-described Examples.

The practical examples of the origin from which the DNA fragments can be derived may further include the Sulfolobus solfataricus strains DSM 5354, DSM 5833, ATCC 35091 and ATCC 35092; the Sulfolobus acidocaldarius strain ATCC 5389; 49426; the Sulfolobus shibatae strain DSM the Acidianus brierleyi strain DSM 1651; and others. obvious from the following facts that these archaebacteria can be the origins of the DNA fragments according to the present invention: The novel transferase gene derived from the Sulfolobus solfataricus strain KMl forms a hybrid with each from derived chromosome DNA the archaebacteria in the below-described hybridization test performed in Example I-17; and further, the characteristics of the enzymes themselves very closely resemble each other Moreover, the results in described above. as

10

15

20

25

30

35

aforementioned Example suggestively indicate that the novel transferase gene according to the present invention is highly conserved, specifically in archaebacteria belonging to the order *Sulfolobales*.

The preferable mode for carrying out the present invention provides a DNA fragment comprising a DNA sequence coding for the amino acid sequence shown in Sequence No. 2 or 4 as a suitable example of the gene coding for the novel transferase of the present invention. Further, the sequence from 335th base to 2518th base among the base sequence shown in Sequence No. 1 can be listed as a suitable example of the DNA sequence coding for the amino acid sequence shown in Sequence No. 2. The sequence from 816th base to 2855th base among the base sequence shown in Sequence No. 3 can be listed as a suitable example of the DNA sequence coding for the amino acid sequence shown in Sequence No. 4.

In general, when given the amino acid sequence of a protein, the base sequence coding therefor can be easily determined by referring to what is called the Codon Table. Therefore, several base sequences which code for the amino acid sequence shown in Sequence No. 2 or 4 can be suitably selected. Accordingly, in the present invention, "the DNA sequence coding for the amino acid shown in Sequence No. implies the DNA sequence comprising the sequence from 335th base to 2518th base of the base sequence shown in Sequence No. 1; and also, the DNA sequences which comprise the same base sequence as above except that one or more codons are replaced with the codons having a relationship of degeneracy therewith, and which still code for the amino acid shown in Sequence No. 2. Similarly, "the DNA sequence coding for the amino acid shown in Sequence No. 4" implies the DNA sequence comprising the sequence from 816th base to 2855th base of the base sequence shown in Sequence No. 3; and also, the DNA sequences which comprise the same base sequence as above except that one or more codons are replaced with the codons having a relationship of degeneracy therewith, and which still code for the amino

10

15

20

25

30

acid shown in Sequence No. 4.

Further, as described below, the scope of the novel transferase according to the present invention also includes the sequences equivalent to the amino acid sequence shown in Sequence No. 2 or 4. The scope of the DNA fragment according to the present invention, therefore, further includes the base sequences which code for such equivalent sequences.

Incidentally, Inventors surveyed the existence of a base sequence homologous to the base sequence shown in Sequence No. 1 or 3 through a data bank on base sequences (EMBL) by using sequence-analyzing software, GENETYX (by Software Development Co.). As a result, Inventors have confirmed that such a base sequence does not exist.

Since the base sequence of the DNA fragment comprising the sequence from 335th base to 2518th base of the base sequence shown in Sequence No. 1, and the base sequence of the DNA fragment comprising the sequence from 816th base to 2518th base of the base sequence shown in Sequence No. 3 have been determined, a means for obtaining these DNA fragments is producing them based on a process for polynucleotide synthesis.

Further, these sequences can be obtained by using a process of gene engineering from the above-described archaebacteria belonging to the order *Sulfolobales*, and preferably, from the *Sulfolobus solfataricus* strain KM1 or the *Sulfolobus acidocaldarius* strain ATCC 33909. For example, they can be suitably obtained by a process described in Molecular Cloning: A Laboratory Manual [Sambrook, Mainiatis, et al., published by Cold Spring Harbour Laboratory Press (1989)], and others. The practical method is illustrated in detail in the below-described examples.

Recombinant Novel Transferase

Since the gene coding for the novel transferase is provided as described above, the expressed product from this gene, a recombinant novel transferase, can be obtained according to the present invention.

10

15

20

25

30

35

Suitable examples of the recombinant novel transferase according to the present invention may include an expressed product from the DNA fragment illustrated with the restriction map shown in Fig. 26 or 29.

Also, the suitable examples may include a polypeptide comprising the amino acid sequence shown in Sequence No. 2 or 4 of the Sequence Table, or the equivalent sequence thereof. Here, the term "equivalent sequence" stands for the amino acid sequence which basically has the amino acid sequence shown in Sequence No. 2 or 4; but has undergone insertion, replacement or deletion of some amino acids, or addition of some amino acids to each terminus; and still keeps the activity of the novel transferase. The state in which the equivalent sequence keeps the activity of the transferase means that it keeps sufficient for similar use in similar conditions as compared to the polypeptide having the complete sequence shown in Sequence No. 2 or 4, when the activity is applied in a practical mode for use. Obviously, persons skilled in the art can select and produce such an "equivalent sequence" by referring to the sequences shown in Sequence Nos. 2 and 4 without any special difficulty, since it is revealed in Example I-18 that the same activity is kept in the enzymes derived from the Sulfolobus solfataricus strain KM1 and the Sulfolobus acidocaldarius strain ATCC 33909 though the homology between the amino acid sequences of the novel transferases from these 2 strains is 49% when calculated considering gaps.

As clarified in Example I-17 below, each of the DNA fragments having the sequences shown in Sequence Nos. 1 and 3, respectively, can hybridize with each of DNA fragments derived from some bacterial strains other than the Sulfolobus solfataricus strain KM1 and the Sulfolobus acidocaldarius strain ATCC 33909 which are the origins of said DNA fragments, respectively. Meanwhile, as described above, Inventors have now confirmed the existence of a novel transferase having very close characteristics in those bacterial strains. Further, as revealed in Example

I-18 below, the homology between the amino acid sequences of the novel transferases derived from the Sulfolobus solfataricus strain KM1 and the Sulfolobus acidocaldarius strain ATCC 33909 is 49% when calculated considering gaps. It is, therefore, obvious to persons skilled in the art that the activity of the novel transferase can be kept in a sequence which is homologous, to some extent, with the amino acid sequence shown in Sequence No. 2 or 4.

Incidentally, Inventors surveyed the existence of a sequence homologous to the amino acid sequence shown in Sequence No. 2 or 4 through a data bank on amino acid sequences (Swiss prot and NBRF-PFB) by using sequence-analyzing software, GENETYX (by Software Development Co.). As a result, Inventors have confirmed that such a sequence does not exist.

Expression of a Gene Coding for the Novel Transferase

The recombinant novel transferase according to the present invention can be produced in a host cell by transforming the host cell with a DNA molecule, and especially with an expression vector, which can replicate in the host cell, and contains the DNA fragment coding for the novel transferase according to the present invention so as to express the transferase gene.

The present invention, therefore, further provides a DNA molecule, and particularly, an expression vector, which contains a gene coding for the novel transferase according to the present invention. Such a DNA molecule can be obtained by integrating the DNA fragment coding for the novel transferase of the present invention into a vector molecule. According to the preferable mode for carrying out the present invention, the vector is a plasmid.

The DNA molecule according to the present invention can be prepared on the basis of the process described in the aforementioned Molecular Cloning: A Laboratory Manual.

The vector to be used in the present invention can suitably be selected from viruses, plasmids, cosmid vectors, and others considering the type of the host cell to be used. For example, a bacteriophage of λ phage type,

35

5

10

15

20

25

30

10

15

20

25

30

35

a plasmid of pBR or pUC type can be used when the host cell is *Escherichia coli*; a plasmid of pUB type can be used when the host cell is *Bacillus subtilis*; and a vector of YEp or YCp type can be used when the host cell is yeast.

The plasmid should preferably contain a selective marker for detection of the transformant, and a drug-resistance marker and an auxotrophy marker can be used as such a selective marker.

Further, the DNA molecule as an expression vector according to the present invention should preferably contain DNA sequences necessary for expression of the novel transferase gene, for example, a transcription-controlling signal, a translation-controlling signal and/or the like such as a promoter, a transcription-initiating signal, a ribosome-binding site, a translation-stopping signal, and a transcription-finishing signal.

Examples of the promoter to be suitably used may include, as well as a promoter functional in the host which contains the insertional fragment, a promoter such as a lactose operon (*lac*) and a tryptophan operon (*trp*) for *Escherichia coli*, a promoter such as an alcohol dehydrogenase gene (ADH), an acid phosphatase gene (PHO), a galactose gene (GAL), and a glyceraldehyde 3-phosphate dehydrogenase gene (GPD) for yeast.

Here, the base sequence comprising the sequence from 1st base to 2578th base of the base sequence shown in Sequence No. 1, and the base sequence comprising the sequence from 1st base to 3467th base of the base sequence shown in Sequence No. 3 are recognized as containing the aforementioned sequences necessary for expression. It is, therefore, also suitable to use these sequences as they are.

Moreover, when the host cell is Bacillus subtilis or yeast, it will be advantageous to use a secretory vector so as to excrete the recombinant novel transferase outside of the host's body.

In addition to Escherichia coli, Bacillus subtilis, yeast, and advanced eukaryotes, can be used as a host cell.

10

15

20

25

30

35

Microorganisms belonging to the genus Bacillus such as Bacillus subtilis are suitably used. Some belonging to this genus are known to excrete a protein outside of the bacterial body in а large Therefore, a large amount of the recombinant novel amylase can be excreted in the culture medium by using a secretory This is preferable because the purification from Further, some the supernant of the culture will be easy. strains belonging to the genus Bacillus are known to excrete a very little amount of protease outside of the It is preferable to use such strains bacterial body. because the recombinant novel amylase can be efficiently produced thereby. Moreover, it will be very advantageous select a microorganism which does not glucoamylase and to use it as a host cell, because the recombinant novel transferase of the present invention which is obtained as a cell extract or a simply-purified crude enzyme can be directly used for the below-described production of trehaloseoligosaccharides.

The recombinant novel transferase produced by the aforementioned transformant can be obtained as follows: At first, the above-described host cell is cultivated under proper conditions; the bacterial bodies are collected from the resultant culture by a publicly-known method, for example, by centrifugation, and suspended in a proper buffer solution; the bacterial bodies are then crushed by freeze thawing, a ultrasonic treatment, grinding and/or the like; and the resultant is centrifuged or filtrated to obtain a cell extract containing the recombinant novel transferase.

Purification of the recombinant novel transferase existing in the cell extract can be performed by a proper combination of publicly-known processes for isolation and Examples of the processes may include a purification. process utilizing a difference in thermostability, such as a heat treatment; a process utilizing a difference in as salt precipitation and solubility, such process utilizing a difference precipitation, a

10

15

20

25

30

35

molecular weight, such as dialysis, ultrafiltration, gel filtration and SDS-Polyacryl-amide gel electrophoresis; a process utilizing a difference in electric charge, such as ion exchange chromatography; a process utilizing specific such as affinity chromatography; a process hydrophobicity, utilizing difference in and reversed phase hydrophobic chromatography and further, a process utilizing chromatography; difference in isoelectric point, such as isoelectric Since the recombinant novel transferase is focusing. thermostable, the purification can be very easily performed using heat treatment, by which proteins in the host can be denatured and made into precipitation suitable for removal. Production of Trehaloseoligosaccharides Using Recombinant Novel Transferase

The present invention further provides a process for producing so called trehaloseoligosaccharide such as glucosyltrehalose and maltooligosyltrehalose, wherein the above-described recombinant novel transferase is used.

Specifically, the process according to the present invention is a process for producing a trehaloseoligo-saccharide in which at least three sugar units from the reducing end side are glucose residues and the linkage between the first and second glucose residues from the reducing end side is α -1, α -1 while the linkage between the second and third glucose residues from the reducing end side is α -1,4. And the process comprises putting the above-described recombinant novel transferase into contact with a saccharide, the saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked.

Though the saccharide composed of at least three sugar units in which at least three glucose residues from the reducing end are α -1,4-linked is not specifically limited, starch, starch hydrolysate, maltooligosaccharides, and others can be listed as an example of such a saccharide. Examples of starch hydrolysate may include a product produced by properly hydrolyzing or acidolyzing starch

10

15

20

25

30

35

using an endotype amylase, a debranching enzyme or the like so that at least three glucose residues from the reducing end of the product are α -1,4-linked. Examples of endotype amylase to be used herein may include enzymes derived from bacteria belonging to the genus Bacillus, fungi belonging to the genus Aspergillus, and plants such as malt, and others. On the other hand, Examples of the debranching enzymes may include pullulanase derived from bacteria belonging to the genus Bacillus, Klebsiella or the like, or isoamylase derived from bacteria belonging to the genus Pseudomonas. Further, these enzymes may be used in combination.

The mode and conditions for contact between recombinant novel transferase of the present invention and the saccharide composed of at least three sugar units in which at least three glucose residues from the reducing end are α -1,4-linked is not specifically limited as long as the recombinant novel transferase can act on the saccharide therein. An example of a suitable mode for performing the contact in a solution is as follows. The concentration of a saccharide such as maltooligosaccha-rides should be suitably selected within the range in which the saccharide to be used is dissolved, considering the specific activity recombinant novel transferase, the reaction temperature and others. A range of 0.5 - 70% is ordinary, and a range of 5 - 40% is preferable. The reaction temperature and pH condition in the reaction of the saccharide with the enzyme should be optimum for the recombinant novel transferase. Accordingly, the reaction is performed ordinarily at 50 - 85°C and pH 3.5 - 6.5, approximately, and more preferably, at 60 - 80°C and pH 4.5 - 6.0.

Additionally, the purification degree of the recombinant novel transferase can be properly selected. For example, a crude enzyme derived from the crushed bodies of a transformant can be used as it is, and the purified enzyme obtained in each of the various purification steps can be also used, and further, the enzyme isolated and purified

10

15

20

25

30

35

through various purification means can be used.

Alternatively, the above-described enzyme may be put into contact with a saccharide such as maltooligosaccharides in a form of a immobilized enzyme which is immobilized to a carrier in the usual way.

trehaloseoligosaccharides produced such as maltooligosyltrehalose glucosyltrehalose and can be recovered by purifying the reaction mixture using according to a publicly-known process. For example, the obtained reaction mixture is desalted with an ion-exchange resin; the objective saccharide fraction is then isolated and crystallized by chromatography using activated charcoal, an ion-exchange resin (HSO3 type), cation-exchange resin (Ca type) or the like as a separating material, and by a subsequent condensation to be optionally performed; and finally, trehaloseoligosaccha-rides are yielded within a high purity.

II. Novel Amylase

Microorganisms Producing Novel Amylase of the Present Invention

Examples of the archaebacteria to be used in the present invention may include the *Sulfolobus solfataricus* strain KM1 (the above-described novel bacterial strain which was substantially purely isolated from nature by Inventors), the *Sulfolobus solfataricus* strain DSM 5833, and the *Sulfolobus acidocaldarius* strain ATCC 33909 (DSM 639).

described fairly wide variety above, а archaebacteria taxonomically classified under the order Sulfolobales may be considered as the microorganisms which can produce the novel amylase of the present invention. archaebacterium belonging to the the Sulfolobales are taxonomically defined as being highly acidophilic (capable of growing in a temperature range of 55 - 88°C), being thermophilic (capable of growing in a pH range of 1 - 6), being aerobic, and being sulfur bacteria (being coccal bacteria having no regular form and a diameter of $0.6 - 2 \mu m$). The aforementioned Sulfolobus solfataricus strain DSM 5833 had formerly been named as

10

15

20

25

30

35

Caldariella acidophila. From the fact like this, microorganisms which are closely related to the above-described archaebacteria genetically or taxonomically and which are capable of producing the enzyme of the same kind, and mutants derived from these strains by treatment with various mutagens can be used in the present invention.

Among the above-illustrated microorganisms, the Sulfolobus solfataricus strain KM1 is the bacterial strain which Inventors isolated from a hot spring in Gunma Prefecture, and the characteristics and deposition of this strain are as described above in detail.

Cultivation of the Microorganisms which Produce the Novel Amylase of the Present Invention

The culture conditions for producing the novel amylase of the present invention may suitably be selected within ranges in which the objective amylase can be produced. When a concussion culturing or a culturing with aeration and stirring using a liquid medium is employed, the culturing for 2 - 7 days should suitably be performed at a pH and a temperature which allow the growth of each microorganism. The culture medium to be suitably used is, for example, any of the culture media which are described in Catalogue of Bacteria and Pharges 18th edition (1992) published by American Type Culture Collection (ATCC), and in Catalogue of Strains 5th edition (1993) published by Deutsche Sammlung von Mikroorganismen und Zellkulturen GmbH (DSM). Starch, maltooligosaccharide and/or the like may be further added as a sugar source.

Purification of the Novel Amylase of the Present Invention

The novel amylase of the present invention which is produced by the above-described microorganisms can be extracted as follows: At first, the bacterial bodies are collected from the culture obtained in a culture process as described above by a publicly-known procedure, for example, by centrifugation; the resultant is suspended in a proper buffer solution; the bacterial bodies are then crushed by freeze thawing, an ultrasonic treatment, grinding and/or the like; and the resultant is centrifuged

10

15

20

25

30

35

or filtrated to obtain a cell extract containing the objective amylase.

To purify the novel amylase of the present invention which is contained in the cell extract, publicly-known processes for isolation and purification can be employed in a proper combination. Examples of such processes may include a process utilizing solubility, such as salt precipitation and solvent precipitation; process utilizing a difference in molecular weight, such gel filtration dialysis, ultrafiltration, and Polyacryl-amide gel electrophoresis; a process utilizing a difference in electric charge, such as ion exchange chromatography; a process utilizing specific affinity, such process utilizing affinity chromatography; а difference in hydrophobicity, such as hydrophobic chromatography and reversed phase chromatography; and further, a process utilizing a difference in isoelectric point, such as isoelectric focusing. The practical examples of these processes are shown in Examples II-2 -Native Polyacrylamide II-4 below. Finally, electrophoresis, SDS-Polyacrylamide gel electrophoresis or isoelectric focusing is performed to obtain a purified enzyme which appears therein as a single band.

As to measurement of activity in the enzyme or enzymecontaining substance isolated by the above various purification processes, starch is used as the substrate in the activity-measuring method offered by Lama, et al. this method, when various amylases coexist in the reaction system, the production of starch hydrolysate can detected. In contrast, when each of the individually isolated products of these amylases is used, both of the detecting sensitivity and quantifying ability become low, and as a serious problem, the starch-hydrolyzing activity becomes undetectable due to its disappearance during purification. Therefore. the purification characterization of the true substance of the enzyme activity had been substantially impossible. Under such circumstances, Inventors employed a new activity-measuring

10

15

20

in which the substrate is a trehaloseoligosaccharide such as maltotriosyltrehalose, and the index is into α, α -trehalose hydrolyzing it activity of maltooligosaccharides such as maltotriose. As a result, to have an extremely was found method specificity, detecting sensitivity and quantifying ability, and isolation and purification of the objective enzyme could be achieved for the first time, and finally, the true substance of the novel amylase activity of the present invention could be practically purified and specified. Characteristics of the Novel Amylase according to the

Present Invention

As examples of the enzyme of the present invention, the amylases produced by the Sulfolobus solfataricus strain KM1, the Sulfolobus solfataricus strain DSM 5833, and the Sulfolobus acidocaldarius strain ATCC 33909 (DSM 639), enzymatic and the taken up, respectively, are characteristics of these amylases are shown in Table 2 Here, the data in the table are based below in summary. on the practical examples shown in Example II-5.

TABLE 2

Sulfolobus Sulfolobus Sulfolobus solfataricus solfataricus	orties KM1 DSM5833 ATCC33909	d Acts on glucose polymers composed of more than maltotriose, icity so as to hydrolyze by endo-type and liberates principally monosaccharide or disaccharide from the reducing end. Especially liberates α, α -trehalose from trehaloseoligosaccharide wherein the linkage between two glucoses from the reducing end side is $\alpha-1,\alpha-1$ while the other linkages are $\alpha-1,4$.	4.5-5.5 4.5-5.5 5.0-5.5	3.5-10.0 3.0-12.0 4.0-13.0	ure 70-85°C 60-80°C	85° C, 6hr 85° C, 6hr 100° remained 100° remained	61000 62000 64000	nt 4.8 4.3 5.4	5mM CuSO ₄ 5mM CuSO ₄ 5mM CuSO ₄
Stos	Physicochemical properties KN			.ty	Optimum temperature	(5) Thermal stability 8	(6) Molecular weight SDS-PAGE	point	(8) Inhibitor 5

10

15

20

25

30

35

Note 1: Time-course Change

When soluble starch was used as the substrate, the iodine-starch complex quickly disappeared in the early stage of the enzymatic reaction, and subsequently, the hydrolyzing reaction progressed so as to produce maltose and glucose as principal products, and maltotriose and maltotetraose in slight amounts.

Note 2: Enzymatic Action/Mode of Enzymatic Reaction

The present enzyme principally produces glucose and maltose, and produces small amounts of maltotriose and maltotetraose, when starch, starch hydrolysate and/or maltooligosaccharide are used as the substrate. As to the action mechanisms, the present enzyme has an amylase activity of endotype-hydrolyzing these substrates, and an activity of producing principally monosaccharide and/or disaccharide from the reducing end side.

In particular, the enzyme has a high reactivity to a saccharide composed of at least three sugar units wherein the linkage between the first and the second glucose residues from the reducing end side is $\alpha-1$, $\alpha-1$ while the linkage between the second and third glucose residues from reducing end side is $\alpha-1,4$ (for example, trehaloseoligosaccharide). When these saccharides are used as the substrate, the enzyme has an activity of hydrolyzing the α -1,4 linkage between the second and third glucose residues from the reducing end side, and specifically liberates α , α -trehalose in the early stage of the reaction.

Consequently, the present enzyme can be recognized as a novel amylase. The details are as practically described in Example II-5.

The characteristics of the present enzyme have been described above. However, as is obvious from Table 2 and the examples below, the characteristics of the present enzyme other than such enzymatic activities are found to slightly vary according to the difference in genus or species between the bacterial strains.

Transferase to be Used in Production of α, α -Trehalose

The transferase of the present invention which is

10

20

25

30

35

described in detail in the above-described item "I. Novel Transferase" can be used for production of α, α -trehalose according to the present invention. Specifically, examples of such a transferase may include transferases derived from the Sulfolobus solfataricus strain ATCC 35091 (DSM 1616), Sulfolobus solfataricus strain DSM Sulfolobus solfataricus strain KM1, the Sulfolobus acidocaldarius strain ATCC 33909 (DSM 639), Acidianus brierleyi strain DSM 1651.

These transferases can be produced according to, for example, the processes described in Examples I-2 - I-5 below. The transferases thus obtained have various characteristics shown in Example I-6 below. Production of α , α -Trehalose

The present invention provides a process for producing α, α -trehalose by using the novel amylase and transferase of the present invention. The process according to the present invention will be illustrated below with the most

typical example, namely, with a process for producing α, α trehalose from a glucide raw material such as starch, starch hydrolysate and/or maltooligosaccharide. Incidentally, the probable reaction-mechanisms of the above two enzymes are considered as follows: At first, the novel amylase of the present invention acts on starch, starch hydrolysate or maltooligosaccharide by its endotypehydrolyzing activity to produce amylose

maltooligosaccharide; subsequently, the first α -1,4 linkage from the reducing end of the resultant amylose maltooligosaccharide is transferred into an $\alpha-1$, $\alpha-1$ linkage by the activity of the transferase; further, the novel amylase acts again to produce α, α -trehalose, and amylose maltooligosaccharide which is deprived polymerization degree by two; and the amylase maltooligosaccharide thus derived undergoes the above so that α, α -trehalose would be reactions repeatedly,

Such reaction mechanisms may be attributed to the specific reaction-mode as follows, which is possessed by

produced in a high yield.

10

15

20

25

30

35

the novel amylase of the present invention: The enzyme has a higher reactivity to a saccharide composed of at least three sugar units wherein the linkage between the first and the second glucose residues from the reducing end side is $\alpha-1$, $\alpha-1$ while the linkage between the second and third glucose residues from the reducing end side is an α -1,4 (for example, trehaloseoligosac-charide), as compared with the reactivity to each the corresponding maltooligosaccharide; and the enzyme specifically hydrolyzes the α -1,4 linkage between the second and third glucose residues from the reducing end side of the above saccharide, and liberates α, α -trehalose.

As far as Inventors know, there is no formerly-known amylase which can act on maltooligosyltrehalose derived from maltooligosaccharide by modifying the reducing end with an α -1, α -1 linkage, and which has an activity of specifically hydrolyzing the α -1,4 linkage next to the α -1, α -1 linkage to liberate α , α -trehalose in a high yield. Accordingly, it has been almost impossible to produce α , α -trehalose in a high yield.

In the process for producing α, α -trehalose according to the present invention, the mode of contact between the present amylase and transferase, and starch, starch and/or maltooligosaccharides is hydrolysate not specifically limited as long as the amylase of the present invention (the present enzyme) produced by archaebacteria starch, starch hydrolysate act onthe maltooligosaccharides in such mode. In practice, the following procedure may ordinarily be performed: A crude enzyme is obtained from the bacterial bodies or crushed bacterial bodies of an archaebacterium; and the purified enzyme obtained in each of the various purification steps, the enzyme isolated and purified through various purification means, is made to act directly on glucide such as starch, starch hydrolysate and maltooligosaccharide. Alternatively, the enzyme thus obtained may be put into contact with glucide such as starch, starch hydrolysate and maltooligosaccharide in a form of a immobilized enzyme

10

15

20

25

30

35

which is immobilized to a carrier. Additionally, two or more of the present enzymes derived from two or more species of archaebacteria may coexist and be put into contact with glucide such as starch, starch hydrolysate and maltooligosaccharide.

In the process for producing α, α -trehalose according to the present invention, the above-described amylase and transferase should be used in amounts within the optimum ranges. An excess amount of amylase will act on the starch, starch hydrolysate or maltooligosaccharide on which the transferase have not acted to modify its reducing end, while an excess amount of transferase will, in the side reaction, hydrolyze the trehaloseoligo-saccharide such as maltooligosyltrehalose which has been produced by the transferase itself, and produce glucose.

The practical concentrations of the amylase and transferase relative to the amount of substrate are $1.5\,$ U/ml or higher, and $0.1\,$ U/ml or higher, respectively. Preferably, the concentrations should be $1.5\,$ U/ml or higher, and $1.0\,$ U/ml or higher, respectively, and more preferably, $15\,$ U/ml or higher, and $1.0\,$ U/ml or higher, respectively. Meanwhile, the ratio of amylase concentration to transferase concentration should be $100\,$ -0.075, and preferably, $40\,$ -3.

The concentration of glucide such as starch, starch hydrolysate and maltooligosaccharide should be suitably selected within the range in which the glucide to be used is dissolved, considering the specific activity of each enzyme to be used, the reaction temperature, and others. A range of 0.5 - 70% is ordinary, and a range of 5 - 40% is preferable. The reaction temperature and pH condition in the reaction of the glucide with the enzymes should be optimum for the amylase and the transferase. Accordingly, the reaction is performed ordinarily at 50 - 85°C and pH 3.5 - 8, approximately, and more preferably, at 60 - 75°C and pH 4.5 - 6.0.

Additionally, when the glucide raw material to be used is starch, starch hydrolysate or the like having a high

10

15

20

25

30

35

polymerization degree, the production of α, α -trehalose can be further promoted by using another endotype liquefying amylase together as a supplement. Such a debranching enzyme as pullulanase and isoamylase can also be used The endotype amylase, pullulanase, isoamylase or the like may not be such an enzyme as derived from archaebacteria, and therefore, it is not specifically For example, amylase derived from bacteria limited. belonging to the genus Bacillus, fungi belonging to the genus Aspergillus and plants such as malt, and others can be used. The debranching enzyme may be pullulanase (including thermostable pullulanase) derived from bacteria belonging to the genus Bacillus, Klebsiella or the like, or isoamylase derived from bacteria belonging to the genus Further, these enzymes may be used in Pseudomonas. combination.

However, the addition of an excess amount of amylase will possibly cause production of glucose and maltose which the transferase will not act on. Similarly, the addition of an excess amount of a debranching enzyme will cause a decrease in solubility of the substrate due to cleavage of the 1,6-linkage, and lead to production of a highly-viscous and insoluble substance (amylose). For that reason, the amounts of amylase and the debranching enzyme should carefully be controlled so as not to produce excessive glucose, maltose, or an insoluble substance. debranching enzymes, the concentration should be properly selected within a range in which an insoluble substance is not produced, considering the specific activity of the present amylase, the reaction temperature, and the like. Specifically, when the treatment is performed at 40°C for one hour, the ordinary concentration relative to the substrate is within a range of 0.01 - 100 U/ml, preferably, within a range of 0.1 - 25 U/ml. (As to definition of the activity of debranching enzymes, please refer to Examples II-6, II-13 and II-14.) The procedure for treatment with a debranching enzyme may be either of the following: The substrate is pre-treated with the

10

15

20

25

30

35

debranching enzyme before the α , α -trehalose-producing reaction; or the debranching enzyme is allowed to coexist with the amylase and transferase at any one of the stages during the α , α -trehalose-producing reaction. Preferably, debranching enzymes should be used one or more times at any of the stages, and particularly, should be used one or more times at any of earlier stages. Incidentally, when a thermostable debranching enzyme is used, similar effects can be exhibited by only one time of addition at any one of the stages or earlier stages during the α , α -trehalose-producing reaction.

The produced reaction mixture which contains α,α -trehalose can be purified according to a publicly-known process. For example, the obtained reaction mixture is desalted with an ion-exchange resin; the objective saccharide fraction is then isolated and crystallized by chromatography using activated charcoal, an ion-exchange resin (HSO3 type), cation-exchange resin (Ca type) or the like as a separating material, and by a subsequent condensation to be optionally performed; and finally, α,α -trehalose is yielded within a high purity.

A Gene Coding for the Novel Amylase

The present invention further provides a gene coding for the above novel amylase.

The practical examples of the gene coding for the novel amylase according to the present invention may include the DNA fragments illustrated with restriction maps shown in Figs. 34 and 38.

These DNA fragments can be derived from archaebacteria belonging to the order Sulfolobales, and preferably, can be isolated from the Sulfolobus solfataricus strain KMl or the Sulfolobus acidocaldarius strain ATCC 33909 described below. The suitable process for isolation from the Sulfolobus solfataricus strain KMl or the Sulfolobus acidocaldarius strain ATCC 33909 is illustrated in detail in the examples below.

Examples of the origin from which such a DNA fragments can be obtained may also include the Sulfolobus

10

15

20

25

30

35

solfataricus strains DSM 5354, DSM 5833, ATCC 35091 and ATCC 35092; the Sulfolobus acidocaldarius strain ATCC 49426; the Sulfolobus shibatae strain DSM 5389; and the Acidianus brierleyi strain DSM 1651. It is obvious from the following facts that these archaebacteria can be the origins of the DNA fragments according to the present The novel amylase gene derived from invention: Sulfolobus solfataricus strain KM1 or the Sulfolobus acidocaldarius strain ATCC 33909 forms a hybrid with the chromosome DNA derived from each of those archaebacteria in the below-described hybridization test performed in Example II-24; and further, the characteristics of the enzymes themselves very closely resemble each other as described above. Moreover, the results in the same example suggestively indicate that the novel amylase gene according to the present invention is highly conserved, specifically in archaebacteria belonging to the order Sulfolobales.

The preferable mode for carrying out the present invention provides a DNA fragment comprising a DNA sequence coding for the amino acid sequence shown in Sequence No. 6 or 8 as a suitable example of the gene coding for the novel amylase of the present invention. Further, the base sequence from 642nd base to 2315th base among the base sequence shown in Sequence No. 5 can be listed as a suitable example of the DNA sequence coding for the amino acid sequence shown in Sequence No. 6. The sequence from 1176th base to 2843rd base among the base sequence shown in Sequence No. 7 can be listed as a suitable example of the DNA sequence coding for the amino acid sequence shown in Sequence No. 8.

In general, when given the amino acid sequence of a protein, the base sequence coding therefor can be easily determined by referring to what is called the Codon Table. Therefore, several base sequences which code for the amino acid sequence shown in Sequence No. 6 or 8 can be suitably selected. Accordingly, in the present invention, "the DNA sequence coding for the amino acid shown in Sequence No. 6" implies the DNA sequence comprising the sequence from

10

15

20

25

30

35

642nd base to 2315th base of the base sequence shown in Sequence No. 5; and also, the DNA sequences which comprise the same base sequence as above except that one or more codons are replaced with the codons having a relationship of degeneracy therewith, and which still code for the amino acid shown in Sequence No. 6. Similarly, "the DNA sequence coding for the amino acid shown in Sequence No. 8" implies the DNA sequence comprising the sequence from 1176th base to 2843rd base of the base sequence shown in Sequence No. 7; and also, the DNA sequences which comprise the same base sequence as above except that one or more codons are with the codons having relationship a replaced degeneracy therewith, and which still code for the amino acid shown in Sequence No. 8.

Further, as described below, the scope of the novel amylase according to the present invention also includes the sequences equivalent to the amino acid sequence shown in Sequence No. 6 or 8. The scope of the DNA fragment according to the present invention, therefore, further includes the base sequences which code for such equivalent sequences.

Moreover, the scope of the novel amylase according to the present invention includes a sequence comprising the amino acid sequence shown in Sequence No. 6 and a Met residue added to the N terminus of this amino acid sequence. Accordingly, the scope of the DNA fragment containing the gene coding for the novel amylase of the present invention also includes the sequence from 639th base to 2315th base of the base sequence shown in Sequence No. 5.

Incidentally, Inventors surveyed the existence of a base sequence homologous to the base sequence shown in Sequence No. 5 or 7 through a data bank on base sequences (EMBL) by using sequence-analyzing software, GENETYX (by Software Development Co.). As a result, Inventors have confirmed that such a base sequence does not exist.

Since the base sequence of the DNA fragment comprising the sequence from 639th or 642nd base to 2315th base of the

10

15

20

25

30

35

base sequence shown in Sequence No. 5, and the base sequence of the DNA fragment comprising the sequence from 1176th base to 2843rd base of the base sequence shown in Sequence No. 7 have been determined, a means for obtaining these DNA fragments is producing them based on a process for polynucleotide synthesis.

Further, these sequences can be obtained by using a process of gene engineering from the above-described archaebacteria belonging to the order Sulfolobales, and preferably, from the Sulfolobus solfataricus strain KM1 or the Sulfolobus acidocaldarius strain ATCC 33909. For example, they can be suitably obtained by a process described in Molecular Cloning: A Laboratory Manual [Sambrook, Mainiatis, et al., published by Cold Spring Harbour Laboratory Press (1989)], and others. The practical method is illustrated in detail in the below-described examples.

Recombinant Novel Amylase

Since the gene coding for the novel amylase is provided as described above, the expressed product from this gene, a recombinant novel amylase, can be obtained according to the present invention.

Suitable examples of the recombinant novel amylase according to the present invention may include an expressed product from the DNA fragment illustrated with the restriction map shown in Fig. 34 or 38.

Also, the suitable examples may include a polypeptide comprising the amino acid sequence shown in Sequence No. 6 or 8 of the Sequence Table, or the equivalent sequence thereof. Here, the term "equivalent sequence" stands for the amino acid sequence which basically has the amino acid sequence shown in Sequence No. 6 or 8; but has undergone insertion, replacement or deletion of some amino acids, or addition of some amino acids to each terminus; and still keeps the activity of the above novel amylase. The state in which the equivalent sequence keeps the activity of the novel amylase means that it keeps an activity sufficient for similar use in similar conditions as compared to the

10

15

20

25

30

35

polypeptide having the complete sequence shown in Sequence No. 6 or 8, when the activity is applied in a practical mode for use. Obviously, persons skilled in the art can select and produce such an "equivalent sequence" by referring to the sequences shown in Sequence Nos. 6 and 8 without any special difficulty, since it is revealed in Example II-23 that the same activity is kept in the enzymes derived from the Sulfolobus solfataricus strain KM1 and the Sulfolobus acidocaldarius strain ATCC 33909 though the homology between the amino acid sequences of the novel amylases from these 2 strains is 59% when calculated considering gaps.

Further, the amino acid sequence which comprises the amino acid sequence shown in Sequence No. 6 and a Met residue added to the N terminus of this amino acid sequence is provided according to another mode for carrying out the The novel amylase of the natural type present invention. according to the present invention has the sequence shown in Sequence No. 6. However, as described below, when the novel amylase is obtained from the genetic information of the isolated gene by a recombinant technology using said sequence, the obtained sequence will be found to further have a Met residue in addition to the amino acid sequence shown in Sequence No. 6. Additionally, it is obvious that the obtained sequence has an activity of the novel amylase. Accordingly, the amino acid sequence to which a Met residue is added is also included within the scope of the present invention.

As clarified in Example II-24 below, the DNA fragment having the sequence from 1393th base to 2116th base of the sequence shown in Sequence No. 7 can hybridize with each of the DNA fragments derived from some bacterial strains other than the Sulfolobus acidocaldarius strain ATCC 33909 and the Sulfolobus solfataricus strain KM1 which are the origins of said DNA fragment. Meanwhile, as described above, Inventors have now confirmed the existence of a novel amylase having very close characteristics in those bacterial strains. Further, as revealed in Example II-23

below, the homology between the amino acid sequences of the novel amylases derived from the *Sulfolobus solfataricus* strain KM1 and the *Sulfolobus acidocaldarius* strain ATCC 33909 is 59% when calculated considering gaps. It is, therefore, obvious to persons skilled in the art that the activity of the novel amylase can be kept in a sequence which is homologous, to some extent, with the amino acid sequence shown in Sequence No. 6 or 8.

Incidentally, Inventors surveyed the existence of a sequence homologous to the amino acid sequence shown in Sequence No. 6 or 8 through a data bank on amino acid sequences (Swiss prot and NBRF-PFB) by using sequence-analyzing software, GENETYX (by Software Development Co.). As a result, Inventors have confirmed that such a sequence does not exist.

Expression of a Gene Coding for the Novel Amylase

The recombinant novel amylase according to the present invention can be produced in a host cell by transforming the host cell with a DNA molecule, and especially with an expression vector, which can replicate in the host cell, and contains the DNA fragment coding for the novel amylase according to the present invention so as to express the amylase gene.

The present invention, therefore, further provides a DNA molecule, and particularly, an expression vector, which contains a gene coding for the novel amylase according to the present invention. Such a DNA molecule can be obtained by integrating the DNA fragment coding for the novel amylase of the present invention into a vector molecule. According to the preferable mode for carrying out the present invention, the vector is a plasmid.

The DNA molecule according to the present invention can be prepared on the basis of the process described in the aforementioned Molecular Cloning: A Laboratory Manual.

The vector to be used in the present invention can suitably be selected from viruses, plasmids, cosmid vectors, and others considering the type of the host cell to be used. For example, a bacteriophage of λ phage type,

35

5

10

15

20

25

30

10

15

20

25

30

35

a plasmid of pBR or pUC type can be used when the host cell is *Escherichia coli*; a plasmid of pUB type can be used when the host cell is *Bacillus subtilis*; and a vector of YEp or YCp type can be used when the host cell is yeast.

The plasmid should preferably contain a selective marker for detection of the transformant, and a drug-resistance marker and an auxotrophy marker can be used as such a selective marker.

Further, the DNA molecule as an expression vector according to the present invention should preferably contain DNA sequences necessary for expression of the novel amylase gene, for example, a transcription-controlling signal, a translation-controlling signal and/or the like such as a promoter, a transcription-initiating signal, a ribosome-binding site, a translation-stopping signal, and a transcription-finishing signal.

Examples of the promoter to be suitably used may include, as well as a promoter functional in the host which contains the insertional fragment, a promoter such as a lactose operon (lac) and a tryptophan operon (trp) for Escherichia coli, a promoter such as an alcohol dehydrogenase gene (ADH), an acid phosphatase gene (PHO), a galactose gene (GAL), and a glyceraldehyde 3-phosphate dehydrogenase gene (GPD) for yeast.

Here, the base sequence comprising the sequence from 1st base to 2691th base of the base sequence shown in Sequence No. 5, and the base sequence comprising the sequence from 1st base to 3600th base of the base sequence shown in Sequence No. 7 are expressed in *Escherichia coli* to efficiently produce the novel amylase. Accordingly, the DNA sequences shown in Sequence Nos. 5 and 7 are recognized as containing at least sequences necessary for expression in *Escherichia coli*. It is, therefore, also suitable to use these sequences as they are.

Moreover, when the host cell is *Bacillus subtilis* or yeast, it will be advantageous to use a secretory vector so as to excrete the recombinant novel amylase outside of the host's body.

10

15

20

25

30

35

In addition to Escherichia coli, Bacillus subtilis, yeast, and advanced eukaryotes, can be used as a host cell. Microorganisms belonging to the genus Bacillus such as Bacillus subtilis are suitably used. Some strains belonging to this genus are known to excrete a protein outside of the bacterial body in a large Therefore, a large amount of the recombinant novel amylase can be excreted in the culture medium by using a secretory This is preferable because the purification from the supernatant of the culture will be easy. Further, some strains belonging to the genus Bacillus are known to excrete a very little amount of protease outside of the It is preferable to use such strains bacterial body. because the recombinant novel amylase can be efficiently produced thereby. Moreover, it will be very advantageous a microorganism which does not produce select glucoamylase and to use it as a host cell, because the recombinant novel amylase of the present invention which is obtained as a cell extract or a simply-purified crude enzyme can be directly used for the below-described production of α, α -trehalose.

The recombinant novel amylase produced by the aforementioned transformant can be obtained as follows: At first, the above-described host cell is cultivated under proper conditions; the bacterial bodies are collected from the resultant culture by a publicly-known method, for example, by centrifugation, and suspended in a proper buffer solution; the bacterial bodies are then crushed by freeze thawing, an ultrasonic treatment, grinding and/or the like; and the resultant is centrifuged or filtrated to obtain a cell extract containing the recombinant novel amylase.

Purification of the recombinant novel amylase existing in the cell extract can be performed by a proper combination of publicly-known processes for isolation and purification. Examples of the processes may include a process utilizing a difference in thermostability, such as a heat treatment; a process utilizing a difference in

10

15

20

25

30

35

salt precipitation and solvent as solubility, such a process utilizing a difference precipitation, molecular weight, such as dialysis, ultrafiltration, gel filtration and SDS-Polyacrylamide gel electrophoresis; a process utilizing a difference in electric charge, such as ion exchange chromatography; a process utilizing specific such as affinity chromatography; a process hydrophobicity, such difference in utilizing reversed and chromatography hydrophobic a process utilizing further, and chromatography; difference in isoelectric point, such as isoelectric the recombinant novel amylase Since focusing. thermostable, the purification can be very easily performed using heat treatment, by which proteins in the host can be denatured and made into precipitation suitable for removal. Production of $\alpha, \alpha ext{-Trehalose}$ Using the Recombinants

The present invention further provides a process for producing α, α -trehalose by using the above recombinant novel amylase and the aforementioned recombinant novel transferase.

According to the preferable mode for producing α, α novel amylase recombinant trehalose, the recombinant transferase of the present invention may be mixed and put into contact at the same time with glucide hydrolysate starch starch, as such maltooligosaccharide. Also, it is preferable to substitute either of the recombinant transferase and the recombinant novel amylase with a corresponding enzyme derived from nature.

The concentration of glucide such as starch, starch hydrolysate and maltooligosaccharide should be suitably selected within the range in which the glucide to be used is dissolved, considering the specific activities of the present enzymes, the reaction temperature and others. A range of 0.5 - 70% is ordinary, and a range of 5 - 40% is preferable. The reaction temperature and pH condition in the reaction of the glucide with the enzymes should be optimum for the recombinant novel amylase and the

10

15

20

25

30

35

recombinant novel transferase. Accordingly, the reaction is performed ordinarily at $50 - 85^{\circ}\text{C}$ and pH 3.5 - 8, approximately, and more preferably, at $60 - 75^{\circ}\text{C}$ and pH 4.5 - 6.0.

Additionally, when the glucide to be used is starch, like having the hydrolysate, or polymerization degree, the production of α, α -trehalose can be further promoted by using another endotype liquefying amylase together as a supplement. For example, enzymes derived from bacteria belonging to the genus Bacillus, fungi belonging to the genus Aspergillus, and plants such as malt, and others can be used as such an endotype liquefying amylase. The debranching enzyme to be used may be pullulanase derived from bacteria belonging to the genus Bacillus, Klebsiella or the like, isoamylase derived from bacteria belonging to the genus Pseudomonas, or the like. Further, these enzymes may be used in combination.

However, the addition of an excess amount of an endotype liquefying amylase will cause production of glucose and maltose which the novel transferase will not act on. Similarly, the addition of an excess amount of pullulanase will cause a decrease in solubility of the substrate due to cleavage of the 1,6-linkage, and lead to production of a highly-viscous and insoluble substance which can not be utilized. For that reason, the amounts of endotype liquefying amylase and pullulanase should be controlled so as not to produce excessive glucose, maltose, or an insoluble substance.

Any of the procedures may be employed when pullulanase is used, for example, pre-treating the substrate with pullulanase, or putting pullulanase into coexistence together with the recombinant novel amylase and the recombinant novel transferase at any one of the stages during the α, α -trehalose-producing reaction.

The produced reaction mixture which contains α, α -trehalose can be purified according to a publicly-known process. For example, the obtained reaction mixture is desalted with an ion-exchange resin; the objective

10

15

20

30

saccharide fraction is then isolated and crystallized by chromatography using activated charcoal, an ion-exchange resin (HSO $_3$ type), cation-exchange resin (Ca type) or the like as a separating material, and by a subsequent condensation to be optionally performed; and finally, α, α -trehalose is yielded within a high purity.

The present invention will be further illustrated in detail with practical examples below, though, needless to say, the scope of the present invention is not limited to within those examples.

Example I-1 Glucosyltrehalose-Producing Activities of Archaebacteria

The bacterial strains listed in Table 3 below were examined for glucosyltrehalose-producing activity. examination was performed as follows: The cultivated each strain was bacterial bodies of crushed by an ultrasonic treatment and centrifuged; the substrate, maltotriose, was added to the supernatant so that the final concentration would be 10%; the mixture was then put into a reaction at 60°C for 24 hours; after that, the reaction was stopped by a heat-treatment at 100°C for 5 min.; and the qlucosyltrehalose thus produced was subjected to a measurement according to the HPLC analysis under the belowdescribed conditions.

25 Column: TOSOH TSK-gel Amide-80 (4.6 \times 250 mm)

Solvent: 75% acetonitrile

Flow rate: 1.0 ml/min.

Temperature: Room temperature

Detector: Refractive Index Detector

The enzyme activities were expressed with such a unit as 1 Unit equals the activity of converting maltotriose into 1 μ mol of glucosyltrehalose per hour. Incidentally, in Table 3, the activity was expressed in terms of units per one gram of bacterial cell (Units/g-cell).

35 Fig. 1(B) is the HPLC chart obtained herein. As is recognized from the figure, the principal reaction product appeared slightly behind the non-reacted substrate in the HPLC chart as one peak without any anomer. The aliquot of

this principal reaction product through TSK-gel Amide-80 HPLC column was subjected to $^1\text{H-NMR}$ analysis and $^{13}\text{C-NMR}$ analysis, and was confirmed to be glucosyltrehalose. The chemical formula is as follows.

Consequently, each of the cell extracts from the bacterial strains belonging to the order *Sulfolobales* has a glucosyltrehalose-producing activity, namely, the transferase activity as the enzyme of the present invention.

TABLE 3

Strain		Enzyme activity (Uints/g-cell)
Sulfolobus solfataricus	ATCC 35091	6.8
	ATCC 35092	6.0
	DSM 5354	13.0
	DSM 5833	5.6
	KM1	13.5
Sulfolobus acidocaldarius	ATCC 33909	13.0
	ATCC 49426	2.4
Sulfolobus shibatae	DSM 5389	12.0
Acidianus brierleyi	DSM 1651	6.7

Example I-2 Purification of the present Transferase derived from the Sulfolobus solfataricus strain KM1

The Sulfolobus solfataricus strain KM1 was cultivated at 75°C for 3 days in the culture medium which is identified as No. 1304 in Catalogue of Bacteria and Phages 18th edition (1992) published by American Type Culture Collection (ATCC), and which contained 2 g/liter of soluble starch and 2 g/liter of yeast extract. The cultivated bacteria was collected by centrifugation and stored at -80°C. The yield of the bacterial cell was 3.3 g/liter.

Two hundred grams of the bacterial cells obtained above were suspended in 400 ml of a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA, and subjected to an ultrasonic treatment for bacteriolysis at 0°C for 15 min. The resultant was then centrifuged to obtain a supernatant, and ammonium sulfate was added to the supernatant so as to be 60% saturation.

The precipitate obtained by centrifugation was dissolved

10

15

5

10

15

20

25

30

35

in a 50 mM sodium acetate buffer solution (pH 5.5) containing 1 M of ammonium sulfate and 5 mM of EDTA, and applied to a hydrophobic chromatography using the TOSOH TSK-gel Phenyl-TOYOPEARL 650S column (volume: 800 ml) equilibrated with the same buffer solution as above. column was then washed with the same buffer solution, and the objective transferase was eluted with 600 ml of linear concentration ammonium sulfate solution at a The fractions exhibiting the gradient from 1 M to 0 M. an ultrafiltration were concentrated using activity 13,000), molecular weight: membrane (critical subsequently, washed and desalted with a 10 mM sodium acetate buffer solution (pH 5.5).

Next, the resultant was subjected to ion-exchange chromatography using the TOSOH TSK-gel DEAE-TOYOPEARL 650S column (volume: 300 ml) equilibrated with the same buffer solution. The column was then washed with the same buffer solution, and the objective transferase was eluted with 900 ml of sodium chloride solution at a linear concentration gradient from 0 M to 0.3 M. The fractions exhibiting the activity were concentrated using an ultrafiltration weight: 13,000), molecular (critical membrane subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5) containing 0.15 M of sodium chloride and 5 mM of EDTA.

Subsequent to that, the desalted and concentrated solution thus obtained was subjected to gel filtration chromatography using the Pharmacia HiLoad 16/60 Superdex 200pg column, and the objective transferase was eluted with The fractions exhibiting the the same buffer solution. an ultrafiltration were concentrated using activity 13,000), molecular weight: (critical membrane subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5).

Next, ammonium sulfate was dissolved in the desalted and concentrated solution thus obtained so that the concentration of ammonium sulfate would be 1 M. The resultant was then subjected to hydrophobic chromatography

10

15

20

25

using TOSOH TSK-gel Phenyl-5PW HPLC column equilibrated with the same buffer solution. The column was then washed the objective solution, and same buffer with the transferase was eluted with 30 ml of ammonium sulfate solution at a linear concentration gradient from 1 \mbox{M} to 0 The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, washed and desalted with a 10 mM sodium acetate buffer solution (pH 5.0).

Further, the resultant was subjected to ion-exchange chromatography using the TOSOH TSK-gel DEAE 5PW HPLC column equilibrated with the same buffer solution. The column was then washed with the same buffer solution, and the objective transferase was eluted with 30 ml of sodium chloride solution at a linear concentration gradient from 0 M to 0.3 M. The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000).

Finally, Native Polyacrylamide gel electrophoresis, SDS-Polyacrylamide gel electrophoresis and isoelectric focusing were performed to obtain the purified enzyme which appeared as single band.

Incidentally, the activity was measured in the same manner as in Example I-1.

Total enzyme activity, total protein and specific activity at each of the purification steps are shown in Table 4 below.

TABLE 4

Purified fraction	Total enzyme activity (units)	Total protein (mg)	Specific activity (units/mg)	Yield (%)	Purity (fold)	
Crude extract	653	17000	0.038	100	⊣	
60% saturated (NH ₄) ₂ SO ₄	625	15000	0.04	95.7	1.1	
precipitation						
Phenyl	83	533	0.16	12.7	4.2	-68
DEAE	150	31	4.90	23.0	129	3 -
Gel-permeation	111	2	55.7	17.0	1466	
Phenyl rechromatography	48	0.17	277	7.4	7289	
DEAE rechromatography	30	0.05	598	4.6	15737	

10

15

20

25

30

35

Example I-3 Purification of the present Transferase derived from Sulfolobus solfataricus strain DSM 5833

The Sulfolobus solfataricus strain DSM 5833 was cultivated at 75°C for 3 days in the culture medium which is identified as No. 1304 in Catalogue of Bacteria and Phages 18th edition (1992) published by American Type Culture Collection (ATCC), and which contained 2 g/liter of soluble starch and 2 g/liter of yeast extract. The cultivated bacteria was collected by centrifugation and stored at -80°C. The yield of the bacterial cell was 1.7 g/liter.

Fifty six grams of the bacterial cells obtained above were suspended in 100 ml of a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA, and subjected to an ultrasonic treatment for bacteriolysis at 0°C for 15 min. The resultant was then centrifuged to obtain a supernatant.

Next, ammonium sulfate was dissolved in the supernatant so that the concentration of ammonium sulfate would be 1 The resultant was then subjected to hydrophobic Μ. chromatography using TOSOH TSK-gel Phenyl-TOYOPEARL 650S column (volume: 200 ml) equilibrated with a 50 mM sodium acetate buffer solution (pH 5.5) containing 1 M of sodium sulfate and 5 mM of EDTA. The column was then washed with the same buffer solution, and the objective transferase was eluted with 600 ml of ammonium sulfate solution at a linear concentration gradient from 1 M to 0 M. The fractions activity were concentrated exhibiting the (critical molecular ultrafiltration membrane 13,000), and subsequently, washed and desalted with a 10 mM Tris-HCl buffer solution (pH 7.5).

Subsequent to that, the resultant was subjected to ion-exchange chromatography using the TOSOH TSK-gel DEAE-TOYOPEARL 650S column (volume: 300 ml) equilibrated with the same buffer solution. The column was then washed with the same buffer solution, and the objective transferase was eluted with 900 ml of sodium chloride solution at a linear concentration gradient from 0 M to 0.3 M. The fractions

10

15

20

25

30

35

exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA.

Next, ammonium sulfate was dissolved in the desalted and that the solution thus obtained concentrated concentration of ammonium sulfate would be 1 M. The resultant was then subjected to hydrophobic chromatography using TOSOH TSK-gel Phenyl-TOYOPEARL 650S column (volume: 200 ml) equilibrated with the same buffer solution. column was then washed with the same buffer solution, and the objective transferase was eluted with 600 ml of linear concentration ammonium sulfate solution at a The fractions exhibiting the gradient from 1 M to 0 M. activity were concentrated using an ultrafiltration molecular weight: 13,000), (critical membrane subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5) containing 0.15 M of sodium chloride and 5 mM of EDTA.

Further, the desalted and concentrated solution thus obtained was subjected to gel filtration chromatography using the Pharmacia HiLoad 16/60 Superdex 200pg column, and the objective transferase was eluted with the same buffer solution. The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, dialyzed with a 25 mM Bis-Tris-HCl buffer solution (pH 6.7).

Next, the resultant was subjected to a chromatofocusing using the Pharmacia Mono P HR/5/20 column equilibrated with the same buffer solution. Immediately after the sample was injected, the objective transferase was eluted with 10% polybuffer 74-HCl (pH 5.0; manufactured by Pharmacia Co.). The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, dialyzed with a 25 mM Bis-Tris-HCl buffer solution (pH 6.7).

Further, another chromatofocusing was performed under

10

15

the same conditions, and the objective transferase was eluted. The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA.

Finally, Native polyacrylamide gel electrophoresis, SDS-polyacrylamide gel electrophoresis and isoelectric focusing were performed to obtain the purified enzyme which appeared as single band.

Incidentally, the activity was measured in the same manner as in Example I-1.

Total enzyme activity, total protein and specific activity at each of the purification steps are shown in Table 5 below.

TABLE 5

Purified fraction	Total enzyme activity (units)	Total protein (mg)	Specific activity (units/mg)	Yield (%)	Purity (fold)
Crude extract	541	10000	90.0	100	ч
Phenyl	1039	988	1.05	192	19
DEAE	383	147	2.60	70.7	47
Pheny rechromatography	248	49.5	5.00	45.8	91
Gel-permeation	196	3.69	53.0	36.1	964
Mono P	92	0.32	287	17.0	5218
Mono P rechromatography	64	0.13	494	11.9	8982

10

15

20

25

30

35

Example I-4 Purification of the present Transferase derived from the Sulfolobus acidocaldarius strain ATCC 33909

The Sulfolobus acidocaldarius strain ATCC 33909 was cultivated at 75°C for 3 days in the culture medium which is identified as No. 1304 in Catalogue of Bacteria and Phages 18th edition (1992) published by American Type Culture Collection (ATCC), and which contained 2 g/liter of soluble starch and 2 g/liter of yeast extract. The cultivated bacteria was collected by centrifugation and stored at -80°C. The yield of the bacterial cell was 2.9 g/liter.

Ninety two and a half grams of the bacterial cells obtained above were suspended in 200 ml of a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA, and subjected to an ultrasonic treatment for bacteriolysis at 0°C for 15 min. The resultant was then centrifuged to obtain a supernatant.

Next, ammonium sulfate was dissolved in the supernatant so that the concentration of ammonium sulfate would be 1 The resultant was then subjected to hydrophobic chromatography using TOSOH TSK-gel Phenyl-TOYOPEARL 650S column (volume: 400 ml) equilibrated with a 50 mM sodium acetate buffer solution (pH 5.5) containing 1 M of sodium sulfate and 5 mM EDTA. The column was then washed with the same buffer solution, and the objective transferase was eluted with 600 ml of ammonium sulfate solution at a linear concentration gradient from 1 M to 0 M. The fractions concentrated were exhibiting the activity membrane (critical molecular ultrafiltration 13,000), and subsequently, washed and desalted with a 10 mM Tris-HCl buffer solution (pH 7.5).

Subsequent to that, the resultant was subjected to ion-exchange chromatography using the TOSOH TSK-gel DEAE-TOYOPEARL 650S column (volume: 300 ml) equilibrated with the same buffer solution. The column was then washed with the same buffer solution, and the objective transferase was eluted with 900 ml of sodium chloride solution at a linear

10

15

20

25

30

35

concentration gradient from 0 M to 0.3 M. The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA.

Next, ammonium sulfate was dissolved in the desalted and the obtained SO that solution thus concentrated concentration of ammonium sulfate would be 1 M. The resultant was then subjected to hydrophobic chromatography using TOSOH TSK-gel Phenyl-TOYOPEARL 650S column (volume: 200 ml) equilibrated with the same buffer solution. column was then washed with the same buffer solution, and the objective transferase was eluted with 600 ml of a linear concentration ammonium sulfate solution at The fractions exhibiting the gradient from 1 M to 0 M. an ultrafiltration concentrated using activity were weight: 13,000), molecular membrane (critical subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5) containing 0.15 M of sodium chloride and 5 mM EDTA.

Further, the desalted and concentrated solution thus obtained was subjected to gel filtration chromatography using the Pharmacia HiLoad 16/60 Superdex 200pg column, and the objective transferase was eluted with the same buffer solution. The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, dialyzed with a 25 mM Bis-Tris-HCl buffer solution (pH 6.7).

Next, the resultant was subjected to a chromatofocusing using the Pharmacia Mono P HR/5/20 column equilibrated with the same buffer solution. Immediately after the sample was injected, the objective transferase was eluted with 10% polybuffer 74-HCl (pH 5.0; manufactured by Pharmacia Co.). The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, dialyzed with a 25 mM Bis-Tris-HCl buffer solution (pH 6.7).

10

15

Further, another chromatofocusing was performed under the same conditions, and the objective transferase was eluted. The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA.

Finally, Native polyacrylamide gel electrophoresis, SDS-polyacrylamide gel electrophoresis and isoelectric focusing were performed to obtain the purified enzyme which appeared as single band.

Incidentally, the activity was measured in the same manner as in Example I-1.

Total enzyme activity, total protein and specific activity at each of the purification steps are shown in Table 6 below.

TABLE 6

Purified fraction	Total enzyme activity (units)	Total protein (mg)	Specific activity (units/mg)	Yield (%)	Purity (fold)
Crude extract	912	38000	0.24	100	\vdash
Phenyl	559	099	0.85	61.3	3.5
DEAE	806	150	5.40	88.4	23
Phenyl rechromatography	636	35.1	18.1	69.7	75
Gel-permeation	280	2.68	104	30.7	433
Mono P	129	0.35	411	13.8	1713
Mono P rechromatography	86.9	0.24	362	9.5	1508

10

15

20

25

30

35

Example I-5 Purification of the present Transferase derived from the Acidianus brierleyi strain DSM 1651

The Acidianus brierleyi strain DSM 1651 was cultivated at 70°C for 3 days in the culture medium which is identified as No. 150 in Catalogue of Strains 5th edition (1993) published by Deutsche Sammlung von Mikroorganismen und Zellkulturen GmbH (DSM). The cultivated bacteria was collected by centrifugation and stored at -80°C. The yield of the bacterial cell was 0.6 g/liter.

Twelve grams of the bacterial cells obtained above were suspended in 120 ml of a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA, and subjected to an ultrasonic treatment for bacteriolysis at 0° C for 15 min. The resultant was then centrifuged to obtain a supernatant.

Next, ammonium sulfate was dissolved in the supernatant so that the concentration of ammonium sulfate would be 1 The resultant was then subjected to hydrophobic chromatography using TOSOH TSK-gel Phenyl-TOYOPEARL 650S column (volume: 200 ml) equilibrated with a 50 mM sodium acetate buffer solution (pH 5.5) containing 1 M of sodium sulfate and 5 mM of EDTA. The column was then washed with the same buffer solution, and the objective transferase was eluted with 600 ml of ammonium sulfate solution at a linear concentration gradient from 1 M to 0 M. The fractions were concentrated using activity the exhibiting (critical molecular membrane ultrafiltration 13,000), and subsequently, washed and desalted with a 10 mM Tris-HCl buffer solution (pH 7.5).

Subsequent to that, the resultant was subjected to ion-exchange chromatography using the TOSOH TSK-gel DEAE-TOYOPEARL 650S column (volume: 300 ml) equilibrated with the same buffer solution. The column was then washed with the same buffer solution, and the objective transferase was eluted with 900 ml of sodium chloride solution at a linear concentration gradient from 0 M to 0.3 M. The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight:

10

15

20

25

30

13,000), and subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA.

Further, the desalted and concentrated solution thus obtained was subjected to gel filtration chromatography using the Pharmacia HiLoad 16/60 Superdex 200pg column, and the objective transferase was eluted with the same buffer solution. The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, dialyzed with a 25 mM Bis-Tris-HCl buffer solution (pH 6.7).

Next, the resultant was subjected to a chromatofocusing using the Pharmacia Mono P HR/5/20 column equilibrated with the same buffer solution. Immediately after the sample was injected, the objective transferase was eluted with 10% polybuffer 74-HCl (pH 5.0; manufactured by Pharmacia Co.). The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA.

Finally, Native Polyacrylamide gel electrophoresis, SDS-Polyacrylamide gel electrophoresis and isoelectric focusing were performed to obtain the purified enzyme which appeared as single band.

Incidentally, the activity was measured in the same manner as in Example I-1.

Total enzyme activity, total protein and specific activity at each of the purification steps are shown in Table 7 below.

TABLE 7

Purified fraction	Total enzyme activity (units)	Total protein (mg)	Specific activity (units/mg)	Yield (%)	Purity (fold)
Crude extract	310	264	1.17	100	П
Phenyl	176	19.2	9.20	56.9	7.9
DEAE	70	5.02	13.8	22.5	12
Gel-permeation	54	0.18	298	17.3	255
Mono P	27	0.07	378	8.6	323

15

20

25

30

35

Example I-6 Examination of the present Transferase for various Characteristics

The purified enzyme obtained in Example I-2 was examined for enzymatic characteristics.

5 (1) Molecular Weight

The molecular weight of the purified enzyme in its native state was measured by gel filtration chromatography using the Pharmacia HiLoad 16/60 Superdex 200pg column. Marker proteins having molecular weights of 200,000, 97,400, 68,000, 43,000, 29,000, 18,400 and 14,300, respectively, were used.

As a result, the molecular weight of the transferase was estimated at 54,000.

Meanwhile, the molecular weight was also measured by SDS-polyacrylamide gel electrophoresis (gel concentration; 6%). Marker proteins having molecular weights of 200,000, 116,300, 97,400, 66,300, 55,400, 36,500, 31,000, 21,500 and 14,400, respectively, were used.

As a result, the molecular weight of the transferase was estimated at 76,000.

The difference between molecular weight values measured by gel filtration chromatography and SDS-Polyacrylamide gel electrophoresis may be attributed to a certain interaction which may be generated between the packed material of the gel filtration column and proteins. Accordingly, the molecular weight value estimated by gel filtration does not necessarily represent the molecular weight of the present enzyme in its native state.

(2) Isoelectric Point

The isoelectric point was found to be pH 6.1 by agarose gel isoelectric focusing.

(3) Stability

The stability changes of the obtained enzyme according to temperature and pH value are shown in Figs. 2 and 3, respectively. In measurement, a glycine-HCl buffer solution was used in a pH range of 3-5, and similarly, a sodium acetate buffer solution in a pH range of 4-6, a sodium phosphate buffer solution in a pH range of 5-8,

a Tris-HCl buffer solution in a pH range of 8-9, a sodium bicarbonate buffer solution in a pH range of 9-10, and a KCl-NaOH buffer solution in a pH range of 11-13, respectively, were also used.

The present enzyme was stable throughout the treatment at $85\,^{\circ}\text{C}$ for 6 hours, and also, was stable throughout the treatment at pH 4.0 - 10.0 and room temperature for 6 hours.

(4) Reactivity

5

10

15

20

25

30

As to the obtained enzyme, reactivity of at various temperatures and reactivity at various pH are shown in Figs. 4 and 5, respectively. In measurement, a glycine-HCl buffer solution was used in a pH range of 3-5 (\square), similarly, a sodium acetate buffer solution in a pH range of 4-5.5 (\bigcirc), a sodium phosphate buffer solution in a pH range of 5-7.5 (\triangle), and a Tris-HCl buffer solution in a pH range of 8-9 (\bigcirc), respectively, were also used.

The optimum reaction temperature of the present enzyme is within $60 - 80^{\circ}\text{C}$, approximately, and the optimum reaction pH of the present enzyme is within 5.0 - 6.0, approximately.

(5) Influence of various Activators and Inhibitors

The influence of each substance listed in Table 8, such as an activating effect or inhibitory effect, was evaluated using similar activity-measuring method to that in Example I-1. Specifically, the listed substances were individually added together with the substrate to the same reaction for measuring the method that in system as glucosyltrehalose-producing activity employed in Example As a result, copper ion and SDS were found to have inhibitory effects. Though many glucide-relating enzymes have been found to be activated with calcium ion, the present enzyme would not be activated with calcium ion.

TABLE 8

Activator/Inhibitor	Concentration	Residual activity
	(mM)	(%)
Control (not added)		100.0
CaCl ₂	5	93.6
MgCl ₂	5	111.3
MnCl ₂	5	74.2
CuSO ₄	5	0.0
CoCl ₂	5	88.5
FeSO ₄	5	108.3
FeCl ₃	5	90.0
AgNO ₃	5	121.0
EDTA	5	96.8
2-Mercaptoethanol	5	100.3
Dithiothreitol	5	84.5
SDS	5	0.0
Glucose	0.5	107.3
Trehalose	0.5	107.8
Maltotetraose	0.5	97.4
Malatopentaose	0.5	101.9
Maltohexaose	0.5	91.0
Maltoheptaose	0.5	93.5

(6) Substrate Specificity

It was investigated whether or not the present enzyme acts on each of the substrates listed in Table 9 below to produce its α -1, α -1-transferred isomer. Here, the activity

measurement was performed in the same manner as in Example I-1.

TABLE 9

Substrate		Reactivity
Glucose		-
Maltose		-
Maltotriose	(G3)	+
Maltotetraose	(G4)	++
Malotopentaose	e(G5)	++
Maltohexaose	(G6)	++
Maltoheptaose	(G7)	++
Isomaltotriose	9	-
Isomaltotetra	ose	-
Isomaltopentad	ose	-
Panose		-

As a result, the present enzyme was found to produce trehaloseoligosaccharides from the substrates of maltotriose (G3) - maltoheptaose (G7). Meanwhile, the present enzyme did not act on any of isomaltotriose, isomaltotetraose, isomaltopentaose or panose, which have α -1,6 linkages at 1st to 4th linkages from the reducing end or have the α -1,6 linkage at 2nd linkage from the reducing end.

Incidentally, each of the purified enzymes which were obtained in Examples I-3 - I-5 and derived from the Sulfolobus solfataricus strain DSM 5833, the Sulfolobus acidocaldarius strain ATCC 33909, and the Acidianus brierleyi strain DSM 1651, respectively, was examined for

5

10

enzymatic characteristics by using similar manner. The results are shown in Table 1 above.

Example I-7 Production of Glucosyltrehalose and Maltooligosyltrehalose from Maltooligosaccharides

As the substrates, maltotriose (G3) - maltoheptaose (G7) were used in a concentration of 100 mM. The purified enzyme obtained in Example I-2 was then allowed to act on each of the above substrates in an amount of 13.5 Units/ml (in terms of the enzyme activity when the substrate is maltotriose) to produce a corresponding α -1, α -1-transferred isomer. Each product was analyzed by the method in Example I-1, and investigated its yield and enzyme activity. The results was shown in Table 10 below. Incidentally, in Table 10, each enzymatic activity value was expressed with such a unit as 1 Unit equals the activity of converting the maltooligosaccharide into 1 µmol of corresponding α -1, α -1-transferred isomer per hour.

TABLE 10

Substrate		Enzyme activity (units/ml)	Yield (%)
Maltotriose	(G3)	13.5	44.6
Maltotetraose	(G4)	76.3	73.1
Maltopentaose	(G5)	111.3	68.5
Maltohexaose	(G6)	100.9	63.5
Maltoheptaose	(G7)	70.5	68.7

As is shown in Table 10, the enzyme activity was highest when the substrate was G5, which exhibited approximately 8 times as much activity as G3. Further, the yield was 44.6% in G3, while 63.5 - 73.1% in G4 or larger.

Additionally, the composition of each product which was obtained from G3, G4 or G5 assigned for a substrate was

20

5

10

15

10

15

20

25

30

35

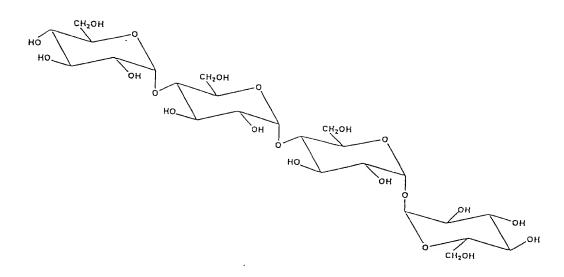
investigated. The results are shown in Figs. 6-8, respectively.

Specifically, when maltotriose was used as a substrate, glucosyltrehalose was produced as a product in the principal reaction, and in addition, equal moles of maltose and glucose were produced as products in the side reaction.

substrate saccharide the was а polymerization degree, n, which is equal to or higher than the product in the principal that of maltotetraose, reaction was a saccharide, of which the polymerization degree is n, and the glucose residue at the reducing end is $\alpha-1$, $\alpha-1$ -linked. And in addition, equal moles of glucose and a saccharide having a polymerization degree of n-1 were produced in the side reaction. Additionally, when the reaction further progressed in these saccharides, polymerization saccharide having a degree n-1secondarily underwent the reactions similar to the above. (Incidentally, in Figs. 7 and 8, saccharides indicated as trisaccharide and tetrasaccharide include non-reacted maltotriose and maltotetraose, respectively, and also include the saccharides, of which the linkage at an end is α -1, α -1, were produced when the reactions similar to the above progressed secondarily.) Meanwhile, the production of such a saccharide as having a polymerization degree of n+1 or higher, namely, an intermolecularly-transferred isomer, was not detected. Incidentally, hydrolysis as the side reaction occurred less frequently when the chain length was the same as or longer than that of G4.

the tetrasaccharide and the The trisaccharide, pentasaccharide which are the principal products from the substrates, G3, G4 and G5, respectively, were sampled by the TSK-qel Amide-80 HPLC column as examples of principal products in the above, and analyzed by 1H-NMR and 13C-NMR. As a result, it was found that the glucose residue at the reducing end of each saccharide was $\alpha-1,\alpha-1$ -linked, and those saccharides were recognized as glucosyltrehalose (a-D-maltosyl α -D-glucopyranoside), maltosyltrehalose (α -Dmaltotriosyl α -D-glucopyranoside), and maltotriosyl-

trehalose ($\alpha\text{-D-maltotetraosyl}$ $\alpha\text{-D-glucopyranoside}$), respectively. The chemical formulae of these saccharides are as follows.



gerig gifer gifer gerig gener ig ig eenig eenig oorge oog gerig gering gerig g

20

30

35

From the above results, it can be concluded that the enzyme of the present invention acts on maltotriose or a larger glucose polymers in which the glucose residues are $\alpha\text{--}1,4\text{--}\text{linked},$ and transfers the first linkage from the reducing end into an $\alpha\text{--}1,\alpha\text{--}1\text{--}\text{linkage}$. Further, the enzyme of the present invention was found to hydrolyze the first linkage from the reducing end utilizing a H_2O molecule as the receptor to liberate a molecule of glucose, as is often observed in glycosyltransferases.

Example I-8 Production of Glucosyltrehalose and Maltooligosyltrehalose from a Mixture of Maltooligosaccharides

Production of glucosyltrehalose and various maltooligosyltrehaloses was attempted by using 10 Units/ml of the purified enzyme obtained in Example I-2, and by using hydrolysate of a soluble starch product (manufactured by Nacalai tesque Co., special grade) with α-amylase as the substrate wherein the soluble starch product had been

the substrate, wherein the soluble starch product had been hydrolyzed into oligosaccharides which did not exhibit the color of the iodo-starch reaction, by the α -amylase which was the A-0273 derived from Aspergillus oryzae manufactured by Sigma Co.. The resultant reaction mixture was analyzed by an HPLC analysis method under the conditions below.

Column: BIORAD AMINEX HPX-42A (7.8 × 300 mm)

Solvent: Water

25 Flow rate: 0.6 ml/min.

Temperature: 85°C

Detector: Refractive Index Detector

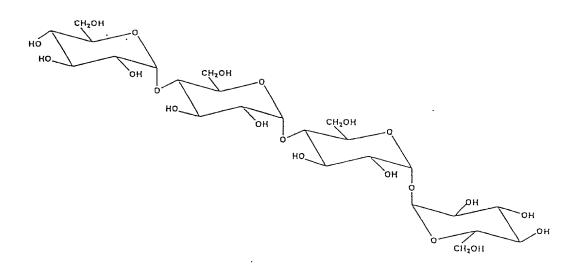
Fig. 9(A) is an HPLC analysis chart obtained herein. As a control, the HPLC chart of the case performed without the addition of the present transferase is shown in Fig. 9(B)

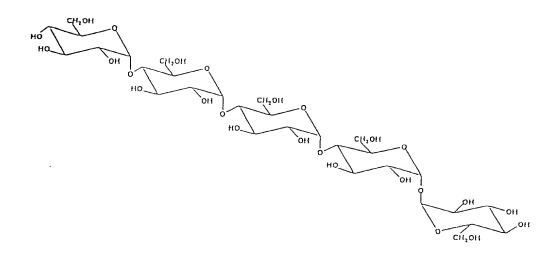
As a result, each of the oligosaccharides as the reaction products was found to have a retention time shorter than that of the control product which was produced using amylase only, wherein the shorter retention time is attributed to the α -1, α -1-transference of the reducing end of the oligosaccharides. Similar to Example I-7, the trisaccharide, the tetrasaccharide and the pentasaccharide

The party can be seen to be such that the seen of the party can be seen to be seen to be seen to be seen and the seen of the s

5

were sampled and analyzed by ^1H-NMR and $^{13}C-NMR$. As a result, it was found that the glucose residue at the reducing end of each saccharide was $\alpha-1$, $\alpha-1$ -linked, and those saccharides were recognized as glucosyltrehalose (α -D-maltosyl α -D-glucopyranoside), maltosyltrehalose (α -D-maltotriosyl α -D-glucopyranoside), and maltotriosyltrehalose (α -D-maltotetraosyl α -D-glucopyranoside), respectively. The chemical formulae of these saccharides are as follows.





girdg girds gene girdg gener H. H. strop enney — all, girds girds girds girds girds girds girds and thad should the strop and the should shoul

10

15

20

25

30

35

The reagents and materials described below, which were used in Examples II-1 - II-14 (including Comparative Examples II-1 and II-2, and Referential Examples II-1 - II-4), were obtained from the manufacturers described below, respectively.

 α, α -trehalose: manufactured by Sigma Co.

Soluble starch: manufactured by Nacalai tesque Co., special grade

Pullulanase derived from *Klebsiella pneumoniae*: manufactured by Wako pure chemical Co., #165-15651

Pine-dex #1 and Pine-dex #3: manufactured by Matsutani Kagaku Co.

Maltose (G2): manufactured by Wako pure chemical Co.
Maltotriose (G3), Maltotetraose (G4), Maltopentaose
(G5), Maltohexaose (G6), Maltoheptaose (G7), and Amylose
DP-17: manufactured by Hayashibara Biochemical Co.

Amylopectin: manufactured by Nacalai tesque Co., special grade

Isomaltose: manufactured by Wako pure chemical Co.

Isomaltotriose: manufactured by Wako pure chemical Co. Isomaltotetraose: manufactured by Seikagaku Kougyou Co. Isomaltopentaose: manufactured by Seikagaku Kougyou Co.

Panose: manufactured by Tokyo Kasei Kougyou Co.

Example II-1 Measurement of Trehaloseoligosaccharidehydrolyzing Activity and Starch-liquefying Activity possessed by Archaebacteria

The bacterial strains listed in Table 11 below were The measurement was examined for enzymatic activity. The cultivated cells of each performed as follows: bacterial strain were crushed by ultrasonic treatment and centrifuged; maltotriosyltrehalose as a substrate was added a crude enzyme to the resultant supernatant, namely, final concentration the solution. so that maltotriosyltrehalose would be 10 mM; the mixture thus obtained was subjected to a reaction at 60°C and pH 5.5 (50 mM sodium acetate buffer solution); the reaction was then stopped by heat-treatment at 100°C for 5 min.; and the α,α trehalose thus produced was analyzed by an HPLC method

15

20

25

30

35

under the conditions below.

Column: TOSOH TSK-gel Amide-80 $(4.6 \times 250 \text{ mm})$

Solvent: 72.5% acetonitrile

Flow rate: 1.0 ml/min.

5 Temperature: Room temperature

Detector: Refractive index detector

The trehaloseoligosaccharide-hydrolyzing activity is expressed with such a unit as 1 Unit equals the activity of liberating 1 μ mol of α, α -trehalose per hour from Incidentally, in Table 11, the maltotriosyltrehalose. activity is expressed in terms of units per one gram of bacterial cell. Here, maltotriosyltrehalose was prepared as follows: The purified transferase derived from the Sulfolobus solfataricus strain KMl was added to a 10% maltopentaose solution containing 50 mM of acetic acid (pH 5.5) so that the concentration of the transferase would be 10 Units/ml; the mixture thus obtained was subjected to a reaction at 60°C for 24 hours; and the resultant was subjected to the above TSK-gel Amide-80 HPLC column to obtain maltotriosyltrehalose. As to the activity of the purified transferase derived from the Sulfolobus solfataricus strain KM1, 1 Unit is defined as equalling the activity of producing 1 µmol of glucosyltrehalose per hour at 60°C and pH 5.5 when maltotriose is used as the substrate.

Fig. 10 is the HPLC chart obtained herein. As is recognized from the figure, a peak exhibiting the same retention time as that of α, α -trehalose without any anomer, and a peak exhibiting the same retention time as that of maltotriose appeared in the chart. Additionally, the product of the former peak was sampled by the TSK-gel Amide-80 HPLC column, and analyzed by ¹H-NMR and ¹³C-NMR. As a result, the product was confirmed to be α, α -trehalose.

Further, 2% soluble starch contained in a 100 mM sodium acetate buffer solution (pH 5.5) was subjected to a reaction with the above crude enzyme solution (the supernatant) at 60°C by adding 0.5 ml of the supernatant to 0.5 ml of the starch solution. Time-course sampling was

10

20

performed, and to each sample, twice volume of 1 N HCl was added for stopping the reaction. Subsequently, two-thirds volume of a 0.1% potassium iodide solution containing 0.01% of iodine was added, and further, 1.8-fold volume of water was added. Finally, absorptivity at 620 nm was measured, and the activity was estimated from the time-course change of the absorptivity.

The saccharides produced in the reaction were analyzed by an HPLC analysis method under the conditions shown below after the reaction was stopped by treatment at 100°C for 5 min.

Column: BIORAD AMINEX HPX-42A (7.8 × 300 mm)

Solvent: Water

Flow rate: 0.6 ml/min.

15 Temperature: 85°C

Detector: Refractive index detector

As to starch-hydrolyzing activity, 1 Unit is defined as equalling the amount of the enzyme with which the absorptivity at 620 nm corresponding to the violet color of the starch-iodine complex decreases at a rate of 10% per 10 min. Incidentally, in Table 11, the activity was expressed in terms of units per one gram of bacterial cell.

TABLE 11

Strain			<pre>Enzyme activity (uints/g-cell)</pre>	<pre>Enzyme activity (uints/g-cell)</pre>
			Hydrolyzing activity of starch	Hydrolyzing activity of trehalose oligosaccharide
Sulfolobus solfataricus	ATCC	ATCC 35091	13.3	118.0
	DSM	5354	13.3	116.8
	DSM	5833	8.4	94.9
	KM1		13.4	293.2
Sulfolobus acidocaldarius	ATCC	ATCC 33909	12.5	161.8
Sulfolobus shibatae	DSM	5389	11.2	281.2

Fig. 11 shows the results of an analysis by AMINEX HPX-42A HPLC performed on the products by the reaction with the crude enzyme solution derived from the *Sulfolobus solfataricus* strain KMl.

From the above results, the cell extract of a bacterial strain belonging to the genus Sulfolobus was found to have an activity of hydrolyzing trehaloseoligosaccharides to liberate α, α -trehalose, and an activity of hydrolyzing starch to liberate principally monosaccharides or disaccharides.

Example II-2 Purification of the present Amylase derived from the Sulfolobus solfataricus strain KM1

The Sulfolobus solfataricus strain KM1 was cultivated at 75°C for 3 days in the culture medium which is identified as No. 1304 in Catalogue of Bacteria and Phages 18th edition (1992) published by American Type Culture Collection (ATCC), and which contained 2 g/liter of soluble starch and 2 g/liter of yeast extract. The cultivated bacteria was collected by centrifugation and stored at -80°C. The yield of the bacterial cell was 3.3 g/liter.

Two hundred grams of the bacterial cells obtained above were suspended in 400 ml of a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA, and subjected to ultrasonic treatment for bacteriolysis at 0°C for 15 min. The resultant was then centrifuged to obtain a supernatant, and ammonium sulfate was added to the supernatant so as to be 60% saturation.

The precipitate obtained by centrifugation was dissolved in a 50 mM sodium acetate buffer solution (pH 5.5) containing 1 M of ammonium sulfate and 5 mM of EDTA, and subjected to hydrophobic chromatography using the TOSOH TSK-gel Phenyl-TOYOPEARL 650S column (volume: 800 ml) equilibrated with the same buffer solution as above. The column was then washed with the same buffer solution, and the objective amylase was eluted with 600 ml of ammonium sulfate solution at a linear concentration gradient from 1 M to 0 M. The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical

35

5

10

15

20

25

30

10

15

20

25

30

35

molecular weight: 13,000), and subsequently, washed and desalted with a 10 mM Tris-HCl buffer solution (pH 7.5).

the resultant was subjected to ion-exchange chromatography using the TOSOH TSK-gel DEAE-TOYOPEARL 650S column (volume: 300 ml) equilibrated with the same buffer The column was then washed with the same buffer solution, and the objective amylase was eluted with 900 ml of sodium chloride solution at a linear concentration gradient from 0 M to 0.3 M. The fractions exhibiting the were concentrated using an ultrafiltration activity weight: molecular 13,000), (critical membrane subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5) containing 0.15 M of sodium chloride and 5 mM of EDTA.

Subsequent to that, the desalted and concentrated solution thus obtained was subjected to gel filtration chromatography using the Pharmacia HiLoad 16/60 Superdex 200pg column, and the objective amylase was eluted with the same buffer solution. The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, washed and desalted with a 25 mM Bis-Tris-HCl buffer solution (pH 6.3).

the desalted and concentrated solution thus obtained was subjected to a chromatofocusing using the Pharmacia Mono P HR/5/20 column equilibrated with the same The objective amylase was then eluted buffer solution. with 10% polybuffer 74 (manufactured by Pharmacia Co., and adjusted at pH 4.0 with HCl). The fractions exhibiting the an ultrafiltration were concentrated using activity 13,000), molecular weight: (critical membrane subsequently, washed and desalted with a 10 mM sodium acetate buffer solution (pH 6.8).

Further, to this desalted and concentrated solution, a quarter volume of a sample buffer [62.5 mM Tris-HCl buffer solution (pH 6.8), 10% glycerol, 2% SDS, and 0.0125% Bromophenolblue] was added, and subjected to 10% SDS-Polyacrylamide gel electrophoresis (SDS-PAGE) (apparatus:

BIO-RAD Prep Cell Model 491) to elute the objective amylase. The fractions exhibiting the activity were separated and concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, washed and desalted with a 10 mM sodium acetate buffer solution (pH 5.5).

Finally, Native polyacrylamide gel electrophoresis, SDS-polyacrylamide gel electrophoresis and isoelectric focusing were performed to obtain the purified enzyme which appeared as single band.

Incidentally, for the activity measurement, in this purification procedure, maltotriosyltrehalose was used as the substrate, and the same manner as in the TSK-gel Amide-80 HPLC analysis method shown in Example II-1 was employed.

Total enzyme activity, total protein and specific activity at each of the purification steps are shown in Table 12 below.

15

10

5

· `}

TABLE 12

Purified fraction	Total enzyme activity (units)	Total protein (mg)	Specific activity (units/mg)	Yield (%)	Purity (fold)
60% saturated (NH ₄) ₂ SO ₄	58640	17000	3.45	100	
precipitation					
Phenyl	52251	1311	6.68	89	12
DEAE	49284	195	253	84	73
Gel-permeation	2197	26.7	82.2	3.7	24
Mono P	1048	0.40	2640	1.8	765
SDS-PAGE	401	0.08	5053	0.7	1465

Example II-3 Purification of the present Amylase derived from the Sulfolobus solfataricus strain DSM 5833

The Sulfolobus solfataricus strain DSM 5833 was cultivated at 75°C for 3 days in the culture medium which is identified as No. 1304 in Catalogue of Bacteria and Phages 18th edition (1992) published by American Type Culture Collection (ATCC), and which contained 2 g/liter of soluble starch and 2 g/liter of yeast extract. The cultivated bacteria was collected by centrifugation and stored at -80°C. The yield of the bacterial cell was 1.2 g/liter.

Twenty five grams of the bacterial cells obtained above were suspended in 50 ml of a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA, and subjected to ultrasonic treatment for bacteriolysis at 0° C for 15 min. The resultant was then centrifuged to obtain a supernatant.

To this supernatant, ammonium sulfate was added so as to be 1 M. The resultant was then subjected to hydrophobic chromatography using TOSOH TSK-gel Phenyl-TOYOPEARL 650S column (volume: 100 ml) equilibrated with a 50 mM sodium acetate buffer solution (pH 5.5) containing 1 M of sodium sulfate and 5 mM of EDTA. The column was then washed with the same buffer solution, and the objective amylase was eluted with 300 ml of ammonium sulfate solution at a linear concentration gradient from 1 M to 0 M. The fractions concentrated exhibiting the activity were using ultrafiltration membrane (critical molecular 13,000), and subsequently, washed and desalted with a 10 mM Tris-HCl buffer solution (pH 7.5).

Next, the resultant was subjected to ion-exchange chromatography using the TOSOH TSK-gel DEAE-TOYOPEARL 650S column (volume: 100 ml) equilibrated with the same buffer solution. The column was then washed with the same buffer solution, and the objective amylase was eluted with 300 ml of sodium chloride solution at a linear concentration gradient from 0 M to 0.3 M. The fractions exhibiting the activity were concentrated using an ultrafiltration

35

5

10

15

20

25

30

10

15

20

25

30

35

membrane (critical molecular weight: 13,000), and subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5) containing 0.15 M of sodium chloride and 5 mM of EDTA.

Subsequent to that, the desalted and concentrated solution thus obtained was subjected to gel filtration chromatography using the Pharmacia HiLoad 16/60 Superdex 200pg column, and the objective amylase was eluted with the same buffer solution. The fractions exhibiting the activity were concentrated using an ultrafiltration weight: membrane (critical molecular 13,000), subsequently, washed and desalted with a 25 mM Bis-Trisiminodiacetic acid buffer solution (pH 7.1).

Next, the desalted and concentrated solution thus obtained was subjected to a chromatofocusing using the Pharmacia Mono P HR5/20 column equilibrated with the same buffer solution. The objective amylase was then eluted with 10% Polybuffer 74 (manufactured by Pharmacia, and adjusted at pH 4.0 with iminodiacetic acid). The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, washed and desalted with a 25 mM bis-Tris-iminodiacetic acid buffer solution (pH 7.1).

Further, the desalted and concentrated solution thus obtained was subjected to a chromatofocusing using the Pharmacia Mono P HR5/20 column equilibrated with the same buffer solution. The objective amylase was then eluted with 10% Polybuffer 74 (manufactured by Pharmacia, and adjusted at pH 4.0 with iminodiacetic acid). The fractions exhibiting the activity were concentrated using ultrafiltration membrane (critical molecular 13,000), and subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5) containing 0.15 M of sodium chloride and 5 mM of EDTA.

Moreover, the desalted and concentrated solution thus obtained was subjected to gel filtration chromatography using the TSK-gel G3000SW HPLC column, and the objective amylase was then eluted with the same buffer solution. The

10

15

fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA.

Finally, Native Polyacrylamide gel electrophoresis, SDS-Polyacrylamide gel electrophoresis and isoelectric focusing were performed to obtain the purified enzyme which appeared as single band.

Incidentally, for the activity measurement, in this purification procedure, maltotriosyltrehalose was used as the substrate, and the same manner as in the TSK-gel Amide-80 HPLC analysis method shown in Example II-1 was employed.

Total enzyme activity, total protein and specific activity at each of the purification steps are shown in Table 13 below.

Service of the Par

TABLE 13

Purified fraction	Total enzyme activity (units)	Total protein (mg)	Specific activity (units/mg)	Yield (%)	Purity (fold)
Crude extract	3345	1394	2.40	100	ᆏ
Phenyl	2112	266	7.9	63	3.3
DEAE	1365	129	10.6	41	4.4
Gel-permeation	651	7.8	83.5	19	35
Mono P	467	0.76	612	14	255
Mono P	156	0.12	1301	4.7	542
rechromatography					
Gel-permeation	86	0.01	13652	2.9	5687
rechromatography					

Example II-4 Purification of the present Amylase derived from the Sulfolobus acidocaldarius strain ATCC 33909

The Sulfolobus acidocaldarius strain ATCC 33909 was cultivated at 75°C for 3 days in the culture medium which is identified as No. 1304 in Catalogue of Bacteria and Phages 18th edition (1992) published by American Type Culture Collection (ATCC), and which contained 2 g/liter of soluble starch and 2 g/liter of yeast extract. The cultivated bacteria was collected by centrifugation and stored at -80°C. The yield of the bacterial cell was 2.7 g/liter.

Twenty five grams of the bacterial cells obtained above were suspended in 50 ml of a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA, and subjected to ultrasonic treatment for bacteriolysis at 0°C for 15 min. The resultant was then centrifuged to obtain a supernatant.

To this supernatant, ammonium sulfate was added so as to be 1 M. The resultant was then subjected to hydrophobic chromatography using TOSOH TSK-gel Phenyl-TOYOPEARL 650S column (volume: 100 ml) equilibrated with a 50 mM sodium acetate buffer solution (pH 5.5) containing 1 M of sodium sulfate and 5 mM of EDTA. The column was then washed with the same buffer solution, and the objective amylase was eluted with 300 ml of ammonium sulfate solution at a linear concentration gradient from 1 M to 0 M. The fractions were concentrated using exhibiting the activity ultrafiltration membrane (critical molecular 13,000), and subsequently, washed and desalted with a 10 mM Tris-HCl buffer solution (pH 7.5).

Next, the resultant was subjected to ion-exchange chromatography using the TOSOH TSK-gel DEAE-TOYOPEARL 650S column (volume: 100 ml) equilibrated with the same buffer solution. The column was then washed with the same buffer solution, and the objective amylase was eluted with 300 ml of sodium chloride solution at a linear concentration gradient from 0 M to 0.3 M. The fractions exhibiting the activity were concentrated using an ultrafiltration

35

30

5

10

15

20

10

15

20

2.5

30

35

membrane (critical molecular weight: 13,000), and subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5) containing 0.15 M of sodium chloride and 5 mM of EDTA.

the desalted and concentrated Subsequent to that, solution thus obtained was subjected to gel filtration chromatography using the Pharmacia HiLoad 16/60 Superdex 200pg column, and the objective amylase was eluted with the The fractions exhibiting same buffer solution. were concentrated using an ultrafiltration activity weight: 13,000), membrane (critical molecular subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5).

Next, ammonium sulfate was dissolved in the desalted and concentrated solution so that the concentration of ammonium sulfate would be 1 M. The resultant was then subjected to hydrophobic chromatography using TOSOH TSK-gel Phenyl-5PW HPLC column equilibrated with the same buffer solution. The column was then washed with the same buffer solution, and the objective amylase was eluted with 30 ml of ammonium sulfate solution at a linear concentration gradient from 1 M to 0 M. The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, washed and desalted with a 25 mM bis-Tris-iminodiacetic acid buffer solution (pH 7.1).

Further, the desalted and concentrated solution thus obtained was subjected to a chromatofocusing using the Pharmacia Mono P HR5/20 column equilibrated with the same The objective amylase was then eluted buffer solution. with 10% Polybuffer 74 (manufactured by Pharmacia, adjusted at pH 4.0 with iminodiacetic acid). The fractions were concentrated using the activity exhibiting ultrafiltration membrane (critical molecular 13,000), and subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA.

Finally, Native Polyacrylamide gel electrophoresis, SDS-

10

Polyacrylamide gel electrophoresis and isoelectric focusing were performed to obtain the purified enzyme which appeared as single band.

Incidentally, for the activity measurement, in this purification procedure, maltotriosyltrehalose was used as the substrate, and the same manner as in the TSK-gel Amide-80 HPLC analysis method shown in Example II-1 was employed.

Total enzyme activity, total protein and specific activity at each of the purification steps are shown in Table 14 below.

TABLE 14

Purified fraction	Total enzyme activity (units)	Total protein (mg)	Specific activity (units/mg)	Yield (%)	Purity (fold)
Crude extract	4534	760	5.97	100	1
Phenyl	2428	88.0	27.6	54	4.6
DEAE	927	9.20	101	20	17
Gel-permeation	909	1.10	546	13	92
Phenyl rechromatography	392	0.16	2449	9.1	411
Mono P	120	0.04	3195	2.6	558

15

20

25

30

35

Example II-5 Examination of the present Amylase for various Characteristics

The purified enzyme obtained in Example II-2 was examined for enzymatic characteristics.

5 (1) Molecular Weight

The molecular weight was measured by SDS-polyacrylamide gel electrophoresis (gel concentration; 6%). Marker proteins having molecular weights of 200,000, 116,300, 97,400, 66,300, 55,400, 36,500, 31,000, 21,500 and 14,400, respectively, were used.

As a result, the molecular weight of the amylase was estimated at 61,000.

(2) Isoelectric Point

The isoelectric point was found to be pH 4.8 by agarose gel isoelectric focusing.

(3) Stability

The stability changes of the obtained enzyme according to temperature and pH value are shown in Figs. 12 and 13, respectively. The measurement of enzymatic activity was carried out according to the measurement method in Example II-1 using maltotriosyltrehalose, and a glycine-HCl buffer solution was used in a pH range of 3 - 5, and similarly, a sodium acetate buffer solution in a pH range of 4 - 6, a sodium phosphate buffer solution in a pH range of 5 - 8, a Tris-HCl buffer solution in a pH range of 8 - 9, a sodium bicarbonate buffer solution in a pH range of 9 - 10, and a KCl-NaOH buffer solution in a pH range of 11 - 13.5, respectively, were also used.

The present enzyme was stable throughout the treatment at $85\,^{\circ}\text{C}$ for 6 hours, and also, was stable throughout the treatment at pH 3.5 - 10.0 and room temperature for 6 hours.

(4) Reactivity

As to the obtained enzyme, reactivity at various temperatures and reactivity at various pH are shown in Figs. 14 and 15, respectively. The measurement of enzymatic activity was carried out according to the measurement method in Example II-1 using

10

15

20

25

maltotriosyltrehalose, and a sodium citrate buffer solution was used in a pH range of 2 - 4 (\square), and similarly, a sodium acetate buffer solution in a pH range of 4 - 5.5 (\bullet), a sodium phosphate buffer solution in a pH range of 5 - 7.5 (\triangle), and a Tris-HCl buffer solution in a pH range of 8 - 9 (\diamondsuit), respectively, were also used.

The optimum reaction temperature of the present enzyme is within 70 - 85° C, approximately, and the optimum reaction pH of the present enzyme is within 4.5 - 5.5, approximately.

(5) Influence of various Activators and Inhibitors

The influence of each substance listed in Table 15, such as an activating effect or inhibitory effect, was evaluated using similar activity-measuring method to that in Example substances the listed Specifically, individually added together with the substrate to the same reaction system as that in the method for measuring maltotriosyltrehalose-hydrolyzing activity employed Example II-1. As a result, copper ion and sodium dodecyl sulfate (SDS) were found to have inhibitory effects. to the inhibitory effect by SDS, however, the enzymatic activity revived after SDS was removed by dialysis, ultrafiltration or the like. Though many glucide-relating enzymes have been found to be activated with calcium ion, the present enzyme would not be activated with calcium ion.

TABLE 15

Activator/Inhibitor	Concentration (mM)	Residual activity
Control (not added)		100.0
CaCl ₂	5	97.1
MgCl ₂	5	93.5
MnCl ₂	5	101.8
CuSO ₄	5	0
CoCl ₂	5	97.1
FeSO ₄	5	73.5
FeCl ₃	5	38.0
AgNO ₃	5	105.7
EDTA	5	106.3
2-Mercaptoethanol	5	141.7
Dithiothreitol	5	116.2
SDS	5	0
Glucose	0.5	109.4
α, α -Trehalose	0.5	98.2
Maltotetraose	0.5	108.5
Malatopentaose	0.5	105.8
Maltohexaose	0.5	123.8
Maltoheptaose	0.5	129.2

10

15

20

25

(6) Substrate Specificity

The hydrolyzing properties were analyzed by allowing 25.0 Units/ml (in terms of the enzymatic activity when maltotriosyltrehalose is used as the substrate) of the present purified enzyme to act on the various 10 mM substrates (except amylopectin and soluble starch were used as 2.8% solutions) listed in Table 16 below, and the hydrolyzed products were also analyzed. The analysis was performed by TSK-gel Amide-80 HPLC described in Example II-1, wherein the index was the activity of producing both monosaccharide and disaccharide when the substrate was each of the various maltooligosaccharides, Amylose DP-17, isomaltooligovarious starch, amylopectin, soluble saccharides, and panose; the activity of producing α, α trehalose when the substrate was each of the various trehaloseoligosaccharides, and α -1, α -1-transferred isomer of Amylose DP-17 (the oligosaccharide derived from Amylose DP-17 by transferring the linkage between the first and second glucose residues from the reducing end into an $\alpha-$ 1, α -1 linkage); and the activity of producing glucose when the substrate was maltose or α, α -trehalose.

Incidentally, each enzymatic activity in Table 16 is expressed with such a unit as 1 Unit equals the activity of liberating 1 μ mol of each of the monosaccharide and disaccharide per hour.

The results are as shown in Table 16 below and in Figs. 16 - 19.

-111-TABLE 16

Substrate	Liberated oligosaccharide	Production rate of mono- and disaccharides (units/ml)
Maltose (G2)	Glucose	0.19
Maltotriose (G3)	Glucose+G2	0.30
Maltotetraose (G4)	Glucose+G2+G3	0.31
Maltopentaose (G5)	Glucose+G2+G3+G4	1.79
Maltohexaose (G6)	Glucose+G2+G4+G5	1.74
Maltoheptaose (G7)	Glucose+G2+G5+G6	1.80
Amylose DP-17	Glucose+G2	2.35
Amylopectin	Glucose+G2	0.33
Soluble starch	Glucose+G2	0.55
a,a-Trehalose	not decomposed	0
Glucosyltrehalose	Glucose + Trehalose	0.04
Maltosyltrehalose	G2+ Trehalose	3.93
Maltotriosyltrehalose	G3+ Trehalose	25.0
Maltotetraosyltrehalose	G4+ Trehalose	27.3
Maltopentaosyltrehalose	G5+ Trehalose	25.5
Amylose DP-17, α -1, α -1-transferred isomer	Trehalose	4.98
Isomaltose	not decomposed	0
Isomaltotriose	not decomposed	0
Isomaltotetraose	not decomposed	0
Isomaltopentaose	not decomposed	0
Panose	not decomposed	0

10

15

20

25

30

35

Notes: Each of glucosyltrehalose, maltosyltrehalose, maltotetraosyltrehalose, maltopentaosyltrehalose, and α -1, α -1-transferred isomer of Amylose DP-17 was prepared according to the method for preparing maltotriosyltrehalose in Example II-1.

The results of the analyses by AMINEX HPX-42A HPLC performed on reaction products from maltopentaose, Amylose DP-17 and soluble starch are shown in A, B and C of Fig. 17, respectively. Further, the results of the analyses by TSK-gel Amide-80 HPLC performed on reaction products from maltotriosyltrehalose and maltopentaosyltrehalose are shown in Figs. 18 and 19, respectively.

From the results, the present purified enzyme was confirmed to markedly effectively act on a trehaloseoligosaccharide, of which the glucose residue at the reducing end side is α -1, α -1-linked, such as maltotoriosyltrehalose, corresponding and a α, α -trehalose liberate maltooligosac-charide which has a polymerization degree reduced by two. Further, the present purified enzyme was confirmed to liberate principally glucose or maltose from maltose (G2) - maltoheptaose (G7), amylose, and soluble starch. The present purified enzyme, however, did not act on α, α -trehalose, which has an α -1, α -1 linkage; isomaltose, isomaltotriose, isomaltotetraose and isomaltopentaose, of which all the sugar units are α -1,6-linked; and panose, of which the second linkage from the reducing end is α -1,6.

(7) Endotype Amylase Activity

Two hundred Units/ml (in terms of the enzymatic activity when maltotriosyltrehalose is used as the substrate) of the present purified enzyme was allowed to act on soluble starch, and the time-lapse changes in the coloring degree by the iodo-starch reaction, and the starch-hydrolyzing rate estimated from the produced amounts of monosaccharide and disaccharide were analyzed using the method for measuring starch-hydrolyzing activity described in Example II-1, and the AMINEX HPX-42A HPLC analyzing method.

As shown in Fig. 20, the hydrolyzing rate of the present purified enzyme at the point where the coloring degree by

10

15

20

25

30

35

the iodo-starch reaction decreased to 50% was as low as 3.7%. Accordingly, the present purified enzyme was confirmed to have a property of an endotype amylase.

(8) Investigation of the Action Mechanism

malto-[glucose-6-3H] and Uridinediphosphoglucose tetraose were put into a reaction with glycogen synthase (derived from rabbit skeletal muscle, G-2259 manufactured by Sigma Co.) to synthesize maltopentaose, of which the glucose residue of the non-reducing end was radiolabeled with ${}^{3}\mathrm{H}$, and the maltopentaose was isolated and purified. To 10 mM of this maltopentaose radiolabeled with $^3\mathrm{H}$ as a substrate, 10 Units/ml (in terms of the enzymatic activity when maltotriose is used as the substrate) of the purified transferase derived from the Sulfolobus solfataricus strain KM1 was added and put into a reaction at 60°C for 3 hours. Maltotriosyltrehalose, of which the glucose residue of the non-reducing end was radiolabeled with ³H, was synthesized and the product was isolated and purified. [Incidentally, it was confirmed by the following procedure that the glucose residue of the non-reducing end had been radiolabeled: The above product was completely decomposed into glucose and α, α -trehalose by glucoamylase (derived from Rhizopus, manufactured by Seikagaku Kougyou Co.); the resultants were sampled by thin-layer chromatography, and measured by radioactivities were their scintillation counter; as a result, radioactivity was not observed in the α, α -trehalose fraction but in the glucose fraction.]

The above-prepared maltopentaose and maltotriosyltrehalose, of which the glucose residues of the non-reducing ends were radiolabeled with ³H, were used as substrates, and were put into reactions with 50 Units/ml and 5 Units/ml of purified enzyme obtained in Example II-2, respectively. Sampling was performed before the reaction; and 0.5, 1 and 3 hours after the start of the reaction performed at 60°C. The reaction products were subjected to development by thin-layer chromatography (Kieselgel 60 manufactured by Merck Co.; solvent: butanol/ethanol/water

10

15

20

25

30

35

= 5/5/3). Each spot thus obtained and corresponding to each saccharide was collected, and its radiation was measured with a liquid scintillation counter. The results are shown in Figs. 21 and 22, respectively.

As is obvious from Figs. 21 and 22, when maltopentaose was used as a substrate, radioactivity was not detected in the fractions of the hydrolysates, i.e. glucose and maltose, but in the fractions of maltotetraose and maltotriose. On the other hand, when maltotriosyltrehalose was used as a substrate, radioactivity was not detected in the fraction of the hydrolysate, i.e. α, α -trehalose, but in the fraction of maltotriose.

Consequently, as to the action mechanism, the present purified enzyme was found to have an amylase activity of the endotype function, and in addition, an activity of principally producing monosaccharide and disaccharide from the reducing end side.

Additionally, each of the purified enzymes obtained in Examples II-3 and II-4, i.e. derived from the Sulfolobus solfataricus strain DSM 5833 and the Sulfolobus acidocaldarius strain ATCC 33909, respectively, was also examined for the enzymatic characteristics in a similar manner. The results are shown in Table 2 above.

Comparative Example II-1 Properties of Pancreatic α -Amylase in Hydrolyzing Various Oligosaccharides, and Analysis of the Hydrolysates

Swine pancreatic α -amylase is known to hydrolyze maltooligosaccharide from the reducing end by two or three sugar units ["Denpun·Kanren Toushitsu Kouso Jikken-hou" ("Experimental methods in enzymes for starch and relating saccharides"), p 135, written by Michinori Nakamura and Keiji Kainuma, published by Gakkai-Shuppan-Sentah]. Upon this, a swine pancreatic α -amylase (manufactured by Sigma Co., A-6255) was analyzed the hydrolyzing properties and the hydrolysates as a comparative example for the novel amylase of the present invention. Specifically, 1 Unit/ml of the swine pancreatic α -amylase was allowed to act on 10 mM of each substrate listed in below-described Table 17 at

10

pH 6.9 and 20°C, wherein 1 Unit is defined as equalling the amount of the enzyme with which 1 mg per 3 min. of a reducing saccharide corresponding to maltose is produced at pH 6.9 and 20°C from starch assigned for the substrate. The activity of producing disaccharide and trisaccharide was employed as the index of the enzymatic activity, and the analysis was performed by the TSK-gel Amide-80 HPLC analyzing method described in Example II-1.

Incidentally, the enzymatic activity values in Table 17 were expressed with such a unit as 1 Unit equals the activity of liberating 1 μ mol of each oligosaccharide per hour.

The results are shown in Table 17 below and in Figs. 23 and 24.

TABLE 17

Substrate	Liberated oligosaccharide	Production rate of di- and trisaccharides (units/ml)
Maltotriose (G3)	not decomposed	0
Maltotetraose (G4)	Glucose+G2+G3	0.49
Maltopentaose (G5)	G2+G3	6.12
Maltohexaose (G6)	G2+G3+G4	4.44
Maltoheptaose (G7)	G2+G3+G4+G5	4.45
Glucosyltrehalose	not decomposed	0
Maltosyltrehalose	not decomposed	0
Maltotriosyltrehalose	G2+ Glucosyltrehalose	0.03
Maltotetraosyltrehalose	G3+ Glucosyltrehalose	2.57
Maltopentaosyltrehalose	G3+ Maltosyltrehalose	4.36

10

15

20

25

30

35

Notes: Each of glucosyltrehalose, maltosyltrehalose, maltotetraosyltrehalose, and maltopentaosyltrehalose was prepared according to the method for preparing maltotriosyltrehalose in Example II-1.

The results of analyses by TSK-gel Amide-80 HPLC performed on reaction products from maltopentaosyltrehalose are shown in Fig. 24.

From the results, the pancreatic amylase was confirmed to produce, from each of maltotetraose (G4) - maltoheptaose and a corresponding maltotriose, maltose or maltooligosaccharide which had a polymerization degree reduced by two or three; but not to liberate α, α -trehalose from trehaloseoligosaccharides such as glucosyltrehalose and maltooligosyltrehalose, of which the glucose residue the reducing end side is $\alpha-1,\alpha-1-linked$; to such small reactivity to have addition. trehaloseoligosaccharides.

Example II-6 Production of α, α -Trehalose from Soluble Starch and Various Starch Hydrolysates

Production of α,α -trehalose utilizing the synergism between enzymes was attempted as follows:

The enzymes used were 150 Units/ml of the present purified enzyme obtained in Example II-2, and 10 Units/ml of the purified transferase derived from the Sulfolobus solfataricus strain KM1;

substrates were a soluble starch (manufactured by grade), as а Nacalai tesque Co., special hydrolysate, a soluble starch which had been subjected to hydrolysis of the α -1,6 linkages beforehand under the conditions of 40°C for 1 hour with 25 Units/ml pullulanase (manufactured by Wako pure chemical Co.) derived from Klebsiella pneumoniae, as another starch hydrolysate, a soluble starch which had been subjected to partial hydrolysis beforehand under the conditions of 30°C for 2.5 hours with 12.5 Units/ml of α -amylase (manufactured Bacillus Mannheim Co.) derived from Boehringer Pine-dex #1 and Pine-dex #3 (both amulolichefaciens, Co.), Kaqaku each Matsutani manufactured by

10

15

20

25

maltooligosaccharide of G3 - G7 (manufactured by Hayashibara Biochemical Co.), and Amylose DP-17 (manufactured by Hayashibara Biochemical Co.);

the final concentration of each substrate was 10%; and each reaction was performed under the conditions of 60°C at pH 5.5 for 100 hours, approximately.

Each reaction mixture was analyzed by the AMINEX HPX-42A HPLC method described in Example II-1, according to the case in which soluble starch was used as the substrate.

After the non-reacted substrate was hydrolyzed with glucoamylase, the yield of α, α -trehalose was analyzed by the TSK-gel Amide-80 HPLC analyzing method described in Example II-1.

As to activity of the novel amylase of the present invention, 1 Unit is defined as the enzymatic activity of liberating 1 μ mol of α, α -trehalose per hour from maltotriosyltrehalose, similar to Example II-1.

As to activity of the purified transferase derived from the Sulfolobus solfataricus strain KM1, 1 Unit is defined as the enzymatic activity of producing 1 μ mol of glucosyltrehalose per hour at pH 5.5 and 60°C from maltotriose assigned for the substrate.

As to activity of pullulanase, 1 Unit is defined as the enzymatic activity of producing 1 μ mol of maltotriose per minute at pH 6.0 and 30°C from pullulan assigned for the substrate.

The results are shown in Table 18 below.

10

-118-TABLE 18

Substrate	Yield of α, α -trehalose (%)
	<u> </u>
Soluble starch	37.0
Pullulanase-treated starch	62.1
Amylase-treated starch	42.2
Pinedex #1	49.9
Pinedex #3	40.4
Maltotriose (G3)	36.4
Maltotetraose (G4)	47.8
Maltopentaose (G5)	60.0
Maltohexaose (G6)	61.8
Maltoheptaose (G7)	67.1
Amylose DP-17	83.5

The results of the analysis by AMINEX HPX-42A HPLC performed on the reaction product from the soluble starch are shown in Fig. 25.

Specifically, when soluble starch was used as the substrate, α , α -trehalose was produced in a yield of 37.0%. As to the various starch hydrolysates, the yield was 62.1% when soluble starch which had been subjected to hydrolysis of the α -1,4 linkages was used as the substrate. Further, in the various maltooligosaccharides and Amylose DP-17, in which all of the linkages are α -1,4 linkages, the yields were 36.4 - 67.1%, and 83.5%, respectively. These results suggest that the yield of the final product, i.e. α , α -trehalose, becomes higher when such a substrate as having a longer α -1,4-linked straight-chain is used.

15 Example II-7 Production of α, α -Trehalose from Soluble

10

15

20

25

30

Starch in Various Enzyme-Concentrations

Production of α, α -trehalose utilizing the synergism between enzymes was attempted by adding the enzymes having concentrations listed in Table 19, respectively, to a substrate (final concentration: 10%). Specifically, the enzymes were the present purified enzyme obtained in Example II-2, and the purified transferase derived from the Sulfolobus solfataricus strain KM1; the substrate was a soluble starch which had been pre-treated under the conditions of 40°C for 1 hour with 25 Units/ml of pullulanase (manufactured by Wako pure chemical Co.) derived from Klebsiella pneumoniae; and the reaction was performed under the conditions of 60°C at pH 5.5 for 100 hours, approximately. After the non-reacted substrate was hydrolyzed with glucoamylase, the reaction mixture was analyzed by the TSK-gel Amide-80 HPLC analyzing method described in Example II-1 to examine the yield of the produced α, α -trehalose.

As to activity of the novel amylase of the present invention, 1 Unit is defined as the enzymatic activity of liberating 1 μ mol of α , α -trehalose per hour from maltotriosyltrehalose, similar to Example II-1.

As to activity of the purified transferase derived from the Sulfolobus solfataricus strain KM1, 1 Unit is defined as the enzymatic activity of producing 1 μ mol of glucosyltrehalose per hour at pH 5.5 and 60°C from maltotriose assigned for the substrate.

As to activity of pullulanase, 1 Unit is defined as the enzymatic activity of producing 1 μ mol of maltotriose per minute at pH 6.0 and 30°C from pullulan assigned for the substrate.

The results are shown in Table 19 below.

TABLE 19

7	rield of a	α,α-trehal	ose (%)		
Concentration of	Conce	entration	of transfe	rase (uni	ts/ml)
amylase (units/ml)	0.1	1	5	10	20
1.5	7.8	28.0	9.6	8.8	9.7
15	10.0	45.3	34.3	33.6	35.2
150	8.6	51.8	59.3	62.1	65.1
450	1.6	45.1	58.9	61.7	64.2
700	1.3	19.0	39.3	44.5	46.8
2000	1.7	12.9	31.5	40.3	42.7

As is obvious from the results shown in the table, the yield of α , α -trehalose reached its maximum, i.e. 65.1%, in such a case with 20 Units/ml of the transferase and 150 Units/ml of the amylase.

Comparative Example II-2 Production of α, α -Trehalose Using Amylases Derived from the Other Organisms

Production of α,α -trehalose utilizing the synergism between enzymes was attempted as follows:

Amylases derived from Bacillus subtilis, Bacillus licheniformis and Aspergillus oryzae (100200 manufactured by Seikagaku Kougyou Co, A-3403 and A-0273 manufactured by Sigma Co., respectively; all of them are active at 60°C) were used as comparative substitutions for the novel amylase of the present invention;

the purified transferase used together was derived from the Sulfolobus solfataricus strain KM1;

the substrate was a soluble starch (final concentration: 10%) which had been pre-treated under the conditions of 40°C and 1 hour with 25 Units/ml of pullulanase (manufactured by Wako pure chemical Co.) derived from

15

10

Klebsiella pneumoniae;

the enzymes having concentrations listed in Table 20, respectively, was added to the substrate; and

the reaction was performed under the conditions of 60°C at pH 5.5 for 100 hours, approximately. After the non-reacted substrate was hydrolyzed with glucoamylase, the reaction mixture was analyzed by the TSK-gel Amide-80 HPLC analyzing method described in Example II-1 to examine the yield of the produced α, α -trehalose.

As to enzymatic activity of each amylase, 1 Unit is 10 defined as equalling the amount of the enzyme with which the absorptivity at 620 nm corresponding to the violet color of the starch-iodine complex decreases at a rate of 10% per 10 min. under the same reaction conditions as in Example II-1. 15

As to activity of the purified transferase derived from the Sulfolobus solfataricus strain KM1, 1 Unit is defined enzymatic activity of producing 1 µmol glucosyltrehalose per hour at pH 5.5 and 60°C from maltotriose assigned for the substrate.

As to activity of pullulanase, 1 Unit is defined as the enzymatic activity of producing 1 µmol of maltotriose per minute at pH 6.0 and 30°C from pullulan assigned for the substrate.

The results are shown in Table 20 below. 25

20

TABLE 20

a,a-trehalose Yield of 26.4 26.8 27.7 23.2 23.1 28.9 <u>%</u> Concentration of a-amylase (units/ml) 10.0 10.0 10.0 1.0 1.0 1.0 Yield of α, α -trehalose (%) Bacillus licheniformis Origin of α -amylase Aspergillus oryzae Bacillus subtilis of transferase Concentration (units/ml) 10 10 10 10 S വ

As is obvious from the results shown in the table, though α, α -trehalose can be produced by using amylases derived from the other organisms, the yield in each case is lower than that in the case using the novel enzyme of the present invention.

Example II-8 Production of α, α -Trehalose from Amylose DP-17 in Various Enzyme-Concentrations

Production of α,α -trehalose utilizing the synergism between enzymes was attempted by adding the enzymes having concentrations listed in Table 21, respectively, to a substrate (final concentration: 10%). Specifically, the enzymes were the present purified enzyme obtained in Example II-2, and the purified transferase derived from the Sulfolobus solfataricus strain KM1; the substrate was Amylose DP-17 (manufactured by Hayashibara Biochemical Co.); and the reaction was performed under the conditions of 60°C at pH 5.5 for 100 hours, approximately. After the non-reacted substrate was hydrolyzed with glucoamylase, the reaction mixture was analyzed by the TSK-gel Amide-80 HPLC analyzing method described in Example II-1 to examine the yield of the produced α,α -trehalose.

As to activity of the novel amylase of the present invention, 1 Unit is defined as the enzymatic activity of liberating 1 µmol of α, α -trehalose per hour from maltotriosyltrehalose, similar to Example II-1.

As to activity of the purified transferase derived from the Sulfolobus solfataricus strain KM1, l Unit is defined as the enzymatic activity of producing l μmol of glucosyltrehalose per hour at pH 5.5 and 60°C from maltotriose assigned for the substrate.

The results are shown in Table 21 below.

25

30

5

10

15

10

15

20

-124-TABLE 21

blaiv	of	α , α -trehalose	(왕)
ITELU	O_{\perp}	$u, u \in \mathcal{L}_{1}$	(~ /

Concentration	Conce	ntration (of transfe	rase (uni	ts/ml)
of amylase (units/ml)	0.1	1	5	10	20
1.5	11.9	46.8	52.1	48.4	40.4
15	25.6	77.9	79 .7	81.8	77.4
150	10.7	62.1	76.9	83.4	81.9
200	2.8	47.9	73.2	76.1	79.2
700	1.2	17.0	49.1	61.8	68.4
2000	0.6	9.2	27.5	36.7	48.7

As is obvious from the results shown in the table, when Amylose DP-17, which consists of a straight-chain constructed with α -1,4-linkages, was used as the substrate, the yield of α , α -trehalose reached its maximum, i.e. 83.4%, in such a case with 10 Units/ml of the transferase and 150 Units/ml of the amylase.

Example II-9 Production of α, α -Trehalose in Various Concentrations of Soluble Starch

Production of α,α -trehalose utilizing the synergism between enzymes was attempted by adding the enzymes having concentrations listed in Table 22, respectively, to a substrate, the final concentration of which would be adjusted at 5%, 10%, 20% or 30%. Specifically, the enzymes were the present purified enzyme obtained in Example II-2, and the purified transferase derived from the Sulfolobus solfataricus strain KM1; the substrate was soluble starch; and the reaction was performed under the conditions of 60°C at pH 5.5 for 100 hours, approximately. During the reaction, from 0 hours to 96 hours after the start, a treatment at 40°C for 1 hour with the addition of pullulanase (a product derived from Klebsiella pneumoniae,

10

15

20

manufactured by Wako pure chemical Co.) so as to be 5 Units/ml was performed every 12 hours, namely, totaling 9 times inclusive of the treatment at 0 hours.

After the non-reacted substrate was hydrolyzed with glucoamylase, the reaction mixture was analyzed by the TSK-gel Amide-80 HPLC analyzing method described in Example II-1 to examine the yield of the produced α, α -trehalose.

As to activity of the novel amylase of the present invention, 1 Unit is defined as the enzymatic activity of liberating 1 µmol of α, α -trehalose per hour from maltotriosyltrehalose, similar to Example II-1.

As to activity of the purified transferase derived from the Sulfolobus solfataricus strain KM1, 1 Unit is defined as the enzymatic activity of producing 1 μ mol of glucosyltrehalose per hour at pH 5.5 and 60°C from maltotriose assigned for the substrate.

As to activity of pullulanase, 1 Unit is defined as the enzymatic activity of producing 1 μ mol of maltotriose per minute at pH 6.0 and 30°C from pullulan assigned for the substrate.

The results are shown in Table 22 below.

-126--TABLE 22

Concentration of soluble starch (%)	Concentration of transferase (units/ml)	Concentration of amylase (units/ml)	Yield of α,α-trehalose (%)
5	2	. 50	76.6
	5	150	74.4
10	10	150	77.4
	20	150	78.2
20	10	150	75.7
	20	150	75.0
30	10	150	71.4
	20	150	71.9

As is obvious from the results shown in the table, the yield of α , α -trehalose can be 70% or more even when the concentration of soluble starch as a substrate was varied in a range of 5 - 30%, provided that the concentrations of the amylase and transferase are adjusted to the optimum conditions.

Example II-10 Production of α, α -Trehalose from Soluble Starch with Various Pullulanase Treatments

Production of $\alpha,\alpha\text{-trehalose}$ utilizing the synergism between enzymes was attempted as follows:

The enzymes were the present purified enzyme obtained in Example II-2, and the purified transferase derived from the Sulfolobus solfataricus strain KM1;

the substrate was soluble starch (final concentration: 10%);

the enzymes having concentrations listed in Table 23, respectively, was added to the substrate; and

the reaction was performed under the conditions of $60\,^{\circ}\text{C}$

5

at pH 5.5 for 120 hours, approximately. During the reaction, one or more of pullulanase treatments were performed under either of the following schedules: 1 time at 24 hours after the start (a) (hereinafter, "after the start" will be omitted); 1 time at 48 hours (b); 1 time at 72 hours (c); 1 time at 96 hours (d); every 24 hours from 24 hours to 96 hours, totaling 4 times (e); every 12 hours from O hours to 96 hours, totaling 9 times inclusive of the treatment at 0 hours (f); and every 3 hours in the early stage of the reaction, i.e. from 0 hours to 12 hours, totaling 5 times inclusive of the treatment at 0 hours, and in addition, every 12 hours from 24 hours to 96 hours, Any of the pullulanase treatments totaling 7 times (g). were performed under the conditions of 40°C for 1 hour after the addition of pullulanase (a product derived from Klebsiella pneumoniae) so as to be the concentrations shown in Table 23, respectively.

After the non-reacted substrate was hydrolyzed with glucoamylase, the reaction mixture was analyzed by the TSK-gel Amide-80 HPLC analyzing method described in Example II-1 to examine the yield of the produced α, α -trehalose.

As to activity of the novel amylase of the present invention, 1 Unit is defined as the enzymatic activity of liberating 1 μmol of $\alpha,\alpha\text{-trehalose}$ per hour from maltotriosyltrehalose, similar to Example II-1.

As to activity of the purified transferase derived from the Sulfolobus solfataricus strain KM1, 1 Unit is defined as the enzymatic activity of producing 1 μ mol of glucosyltrehalose per hour at pH 5.5 and 60°C from maltotriose assigned for the substrate.

As to activity of pullulanase, 1 Unit is defined as the enzymatic activity of producing 1 μ mol of maltotriose per minute at pH 6.0 and 30°C from pullulan assigned for the substrate.

The results are shown in Table 23 below.

30

5

10

15

20

TABLE 23

Yield of α, α -trehalose (%)

Pullulanase treatment Of amylase (units/ml) (units/ml) Ounits/ml) (units/ml) </th <th>Method of</th> <th>Concentration</th> <th>Concentration</th> <th>D</th> <th>oncentr</th> <th>ation c</th> <th>Concentration of pullulanase</th> <th>lanase</th> <th></th>	Method of	Concentration	Concentration	D	oncentr	ation c	Concentration of pullulanase	lanase	
(units/ml) (units/ml) 0.1 1 2 5 150 10 48.0 59.7 62.9 67.6 150 10 49.4 60.0 62.2 66.0 150 10 49.6 59.7 66.4 150 10 49.2 59.3 62.9 67.0 150 10 57.8 69.9 72.6 74.1 150 20 74.4 74.0 78.2 150 20 75.7 76.5 80.9 150 20 75.7 76.5 80.9 150 20 75.7 75.7 77.0	Pullulanase	of amylase	of transferase			(unite	s/ml)		
150 10 48.0 59.7 62.9 67.6 150 10 49.4 60.0 62.2 66.0 150 10 49.6 59.7 63.2 66.4 150 10 49.2 59.3 62.9 67.0 150 10 57.8 69.9 72.6 74.1 150 10 74.0 76.6 77.4 150 10 74.4 74.0 78.2 150 10 75.7 76.5 80.9 150 20 75.7 76.5 80.9 150 75.9 77.9 77.0	treatment	(units/ml)	(units/ml)	0.1	-	2	5	10	25
150 49.4 60.0 62.2 66.0 150 49.6 59.7 63.2 66.4 150 10 49.2 59.3 62.9 66.4 150 10 57.8 69.9 72.6 74.1 150 10 74.0 76.6 77.4 150 20 74.4 74.0 78.2 150 10 75.7 76.5 80.9 150 20 75.7 76.5 80.9 150 20 75.7 76.5 80.9	(a)	150	10	48.0	59.7	62.9	67.6		71.7
150 49.6 59.7 63.2 66.4 150 10 49.2 59.3 62.9 67.0 150 10 57.8 69.9 72.6 74.1 150 10 74.0 76.6 77.4 150 20 74.4 74.0 78.2 150 10 76.5 80.9 150 20 75.7 76.5 80.9 150 20 75.9 77.0 77.0	(q)	150	10	49.4	0.09	62.2	0.99		71.0
150 10 49.2 59.3 62.9 67.0 150 10 57.8 69.9 72.6 74.1 150 10 74.0 76.6 77.4 150 20 74.4 74.0 78.2 150 10 75.7 76.5 80.9 150 20 75.7 76.5 80.9 150 20 75.9 77.0 77.0	(°)	150	10	49.6	59.7	63.2	66.4		70.0
150 10 57.8 69.9 72.6 74.1 150 10 74.0 76.6 77.4 150 20 74.4 74.0 78.2 150 10 75.7 76.5 80.9 150 20 75.7 76.5 80.9	(q)	150	10	49.2	59.3	62.9	67.0		70.0
150 10 74.0 76.6 77.4 150 20 74.4 74.0 78.2 150 10 75.7 76.5 80.9 150 20 75.9 77.9 77.0	(e)	150	10	57.8	6.69	72.6	74.1		
150 20 74.4 74.0 78.2 150 10 75.7 76.5 80.9 150 20 75.9 77.9 77.0	(£)	150	10		74.0	76.6	77.4		67.6
150 10 75.7 76.5 80.9 150 20 75.9 77.9 77.0		150	20		74.4	74.0	78.2		67.0
20 77.9 77.0	(b)	150	10		75.7	76.5	80.9	61.9	
		150	20		75.9	77.9	77.0	71.5	

10

15

20

25

30

35

As is obvious from the results shown in the table, the yield can be improved by introducing a pullulanase treatment during the reaction. Particularly, the yield of α, α -trehalose can be further improved by a method in which a plurality of pullulanase treatments are carried out, or a method in which a plurality of pullulanase treatments are carried out in the early stage of the reaction. The yield of α, α -trehalose reached its maximum, i.e. 80.9%, under the conditions with 10 Units/ml of the transferase, 150 Units/ml of the amylase, the pullulanase treatment schedule (g), and 5 Units/ml of the pullulanase.

Example II-11 Production of α, α -Trehalose in Various Concentrations of Amylose DP-17 and Various Reaction Temperatures

Production of α, α -trehalose utilizing the synergism between enzymes was attempted as follows:

The present purified enzyme obtained in Example II-2, and the purified transferase derived from the Sulfolobus solfataricus strain KM1 were added so as to be 320 Units/g-substrate and 20 Units/g-substrate, respectively;

the substrate was Amylose DP-17; and

the reaction was performed for 100 hours, approximately, with the substrate concentration and reaction temperature shown in Table 24 or 25.

After the non-reacted substrate was hydrolyzed with glucoamylase, the reaction mixture was analyzed by the TSK-gel Amide-80 HPLC analyzing method described in Example II-1 to examine the yield of the produced α, α -trehalose and the reaction rate.

As to activity of the novel amylase of the present invention, 1 Unit is defined as the enzymatic activity of liberating 1 μ mol of α , α -trehalose per hour from maltotriosyltrehalose, similar to Example II-1.

As to activity of the purified transferase derived from the Sulfolobus solfataricus strain KM1, 1 Unit is defined as the enzymatic activity of producing 1 μ mol of glucosyltrehalose per hour at pH 5.5 and 60°C from maltotriose assigned for the substrate.

The results are shown in Tables 24 and 25 below. Incidentally, as to the reaction rate shown in Table 24, 1 Unit is defined as the rate of liberating 1 μmol of $\alpha,\alpha-trehalose$ per hour.

TABLE 24

Reaction rate (units/ml)

Reaction	Subst	ate con	centrati	on (웅)
temperature (°C)	10	20	30	40
40	1.1	1.8	4.8	6.2
50	3.2	8.1	7.7	12.3
60	6.8	16.2	23.8	23.1
70	12.0	29.3	32.3	55.6
80	13.3	30.8	66.9	88.0

Reaction yield (%)

TABLE 25

Reaction	Substrate concentration (%)			
temperature (°C)	10	20	30	40
40	42.7	50.3	42.6	28.8
50	71.0	70.2	64.6	35.2
60	74.6	72.5	66.2	65.8
70	75.1	75.0	65.4	70.7
80	69.3	68.2	68.4	70.9

10

15

20

25

30

35

As is obvious from the results shown in the tables, when the reaction temperature is raised to a range of $40 - 80 \,^{\circ}\text{C}$, the reaction rate increases depending on the temperature. Further, with a high substrate concentration $(30 - 40 \,^{\circ})$, the substrate becomes insoluble and the yield markedly decreases when the temperature is low $(40 - 50 \,^{\circ}\text{C})$, while the substrate becomes soluble and the yield can remain high when the temperature is high. The yield reached to $75.1 \,^{\circ}$.

From the results of this example, it can be understood that a preparation at a high temperature in a high concentration will be possible by using the highly thermostable amylase of the present invention, and therefore, a process for producing α, α -trehalose advantageous in view of cost and easy handling can be provided.

Example II-12 Production of α, α -Trehalose Using Thermostable Pullulanase in Various Concentrations of Soluble Starch and Various Reaction Temperatures

Production of α,α -trehalose utilizing the synergism between enzymes was attempted as follows:

The present purified enzyme obtained in Example II-2, the purified transferase derived from the Sulfolobus and a commercially available solfataricus strain KM1, thermostable pullulanase were added so as to be 1280 Units/g-substrate, 80 Units/g-substrate and 32 Units/gpullulanase respectively, wherein the (Debranching Enzyme Amano, a product derived from Bacillus sp. manufactured by Amano Pharmaceutical Co.) had been Phenyl-TOYOPEARL 650S TOSHO TSK-gel subjected to to remove coexisting chromatography hydrophobic glucoamylase activity and α -amylase activity;

the substrate was soluble starch; and

the reaction was performed for 100 hours, approximately, with the substrate concentration and reaction temperature shown in Table 26 or 27.

After the non-reacted substrate was hydrolyzed with glucoamylase, the reaction mixture was analyzed by the TSK-gel Amide-80 HPLC analyzing method described in Example II-

1 to examine the yield of the produced $\alpha,\alpha\text{-trehalose}$ and the reaction rate.

As to activity of the novel amylase of the present invention, 1 Unit is defined as the enzymatic activity of liberating 1 μ mol of α, α -trehalose per hour from maltotriosyltrehalose, similar to Example II-1.

As to activity of the purified transferase derived from the Sulfolobus solfataricus strain KM1, 1 Unit is defined as the enzymatic activity of producing 1 μ mol of glucosyltrehalose per hour at pH 5.5 and 60°C from maltotriose assigned for the substrate.

As to activity of pullulanase, 1 Unit is defined as the enzymatic activity of producing 1 μ mol of maltotriose per minute at pH 5.5 and 60°C from pullulan assigned for the substrate.

The results are shown in Tables 26 and 27 below.

Incidentally, as to the reaction rate shown in Table 26, 1 Unit is defined as the rate of liberating 1 μ mol of α, α -trehalose per hour.

TABLE 26

Reaction rate (units/ml)			
Reaction	Substra	te concent	ration (%)
temperature (°C)	10	20	30
40	15.8	22.8	22.2
50	26.0	50.8	57.5
60	36.5	58.4	96.4

15

10

10

15

20

25

TABLE 27

Reaction	vield ((8)	١
VEGC CTOTT	y C C		,

Reaction	Substrat	te concent	ration (%)
temperature (°C)	10	20	30
40	53.1	8.9	6.2
50	70.9	56.1	58.6
60	74.1	72.6	71.7

Incidentally, when the reaction was performed with a substrate concentration of 10% and a reaction temperature of 60°C under the same conditions as above except that the thermostable pullulanase was not added, the yield was 35.0%.

From the result shown in the tables, it was found that only one addition of the thermostable pullulanase during the reaction brings about a yield-improving effect, and that the reaction rate increases depending on the temperature when the reaction temperature is raised to a range of $40 - 60^{\circ}\text{C}$. Further, with a high substrate concentration ($20 - 30^{\circ}$), the substrate becomes insoluble and the yield markedly decreases when the temperature is low ($40 - 50^{\circ}\text{C}$), while the substrate becomes soluble and the yield can remain high when the temperature is high (60°C). The yield reached to 74.1° .

Example II-13 Production of α, α -Trehalose from Soluble Starch with Isoamylase Treatments

Production of α, α -trehalose utilizing the synergism between enzymes was attempted as follows:

The present purified enzyme obtained in Example II-2, and the purified transferase derived from the Sulfolobus solfataricus strain KM1 were added so as to be 1,280 Units/g-substrate and 80 Units/g-substrate, respectively;

the substrate was soluble starch (final concentration: 10%); and

10

15

20

25

30

35

the reaction was performed at 60°C and pH 5.0 for 100 hours, approximately. During the reaction, an isoamylase treatment was performed every 3 hours in the early stage of the reaction, i.e. from 0 hours to 12 hours after the start (hereinafter, "after the start" is omitted), totaling 5 times inclusive of the treatment at 0 hours, and in addition, every 24 hours from 24 hours to 96 hours, totaling 3 times. Each isoamylase treatment was performed under the conditions of 40°C for 1 hour after the addition of isoamylase (a product derived from Pseudomonas amyloderamosa, manufactured by Seikagaku Kougyou Co.) so as to be the concentration shown in Table 28.

After the non-reacted substrate was hydrolyzed with glucoamylase, the reaction mixture was analyzed by the TSK-gel Amide-80 HPLC analyzing method described in Example II- 1 to examine the yield of the produced α, α -trehalose.

As to activity of the novel amylase of the present invention, 1 Unit is defined as the enzymatic activity of liberating 1 μ mol of α, α -trehalose per hour from maltotriosyltrehalose, similar to Example II-1.

As to activity of the purified transferase derived from the Sulfolobus solfataricus strain KM1, 1 Unit is defined as the enzymatic activity of producing 1 μ mol of glucosyltrehalose per hour at pH 5.5 and 60°C from maltotriose assigned for the substrate.

The activity of isoamylase was measured as follows: A half milliliter of 1% soluble starch derived from glutinous rice was mixed with 0.1 ml of a 0.5 M acetic acid buffer solution (pH 3.5) and 0.1 ml of an enzyme solution, and subjected to reaction at 40°C; the absorptivity at 610 nm corresponding to the violet color of the amylose-iodine complex is measured with a cuvette having a width of 1 cm ["Denpun·Kanren Toushitsu Kouso Jikken-hou" ("Experimental methods in enzymes for starch and relating saccharides"), written by Michinori Nakamura and Keiji Kainuma, published by Gakkai-Shuppan-Sentah, 1989]; and 1 Unit is defined as the amount of the enzyme with which the absorptivity increases by 0.1 per hour.

The results are shown in Table 28 below.

TABLE 28

Concentration of isoamylase (units/ml)	Reaction yield (%)
0	35.0
500	75.7
1000	73.7
2000	71.0

As is obvious from the results shown in the tables, the yield can be improved by introducing isoamylase treatments during the reaction, similar to pullulanase (a product derived from Klebsiella pneumoniae). The yield of α, α -trehalose reached to 75.7%.

Example II-14 Production of α, α -Trehalose from Soluble Starch with a Treatment Using a Debranching Enzyme Derived from the Sulfolobus solfataricus strain KM1

Production of α,α -trehalose utilizing the synergism between enzymes was attempted as follows:

The present purified enzyme obtained in Example II-2, the purified transferase derived from the Sulfolobus solfataricus strain KM1, and a debranching enzyme derived from the Sulfolobus solfataricus strain KM1 (the enzyme isolated and purified from the cell extract according to the method in Referential Example II-3) were added so as to be 1,280 Units/g-substrate, 80 Units/g-substrate, and the concentration shown in the below-described table, respectively;

the substrate was soluble starch (final concentration: 10%); and

the reaction was performed at 60°C and pH 5.0 for 100 hours, approximately.

After the non-reacted substrate was hydrolyzed with

20

5

10

15

glucoamylase, the reaction mixture was analyzed by the TSK-gel Amide-80 HPLC analyzing method described in Example II-1 to examine the yield of the produced α, α -trehalose.

As to activity of the novel amylase of the present invention, 1 Unit is defined as the enzymatic activity of liberating 1 μ mol of α, α -trehalose per hour from maltotriosyltrehalose, similar to Example II-1.

As to activity of the purified transferase derived from the $Sulfolobus\ solfataricus\ strain\ KM1,\ l\ Unit\ is\ defined$ as the enzymatic activity of producing l µmol of glucosyltrehalose per hour at pH 5.5 and 60°C from maltotriose assigned for the substrate.

The activity of the debranching enzyme derived from the Sulfolobus solfataricus strain KM1 was measured as follows: A half milliliter of 1% soluble starch derived from glutinous rice was mixed with 0.1 ml of a 0.5 M acetic acid buffer solution (pH 5.0) and 0.1 ml of an enzyme solution, and subjected to reaction at 60°C; the absorptivity at 610 nm corresponding to the violet color of the amylose-iodine complex is measured with a cuvette having a width of 1 cm; and 1 Unit is defined as the amount of the enzyme with which the absorptivity increases by 0.1 per hour.

The results are shown in Table 29 below.

TABLE 29

Concentration of debranching enzyme (units/ml)	Reaction yield (%)
0	35.0
3	69.8
6	69.5
12	68.0
24	67.8

20

5

10

10

15

20

25

30

35

As is obvious from the results shown in the tables, the yield can be improved by only one addition of the debranching enzyme derived from the Sulfolobus solfataricus strain KMl during the reaction, similar to pullulanase (Debranching Enzyme Amano, a product derived from Bacillus sp.). The yield of α, α -trehalose reached to 69.8%.

Referential Example II-1 Production of Transferred Oligosaccharide by Transferase in Various Concentrations of Amylose DP-17 and Various Reaction Temperatures

Using Amylose DP-17 as a substrate, the corresponding trehaloseoligosaccharide, of which the glucose residue at the reducing end side is α -1, α -1-linked, was produced by adding the purified transferase derived from the *Sulfolobus solfataricus* strain KM1 so as to be 20 Units/g-substrate, and by performing the reaction in the substrate concentration and reaction temperature shown in Table 30 or 31 for 100 hours, approximately.

As to the corresponding trehaloseoligosaccharide, of which the glucose residue at the reducing end is α -1, α -1-linked, the yield and the reaction rate were estimated from the decrement in the amount of reducing ends which was measured by the dinitrosalicylate method ["Denpun·Kanren Toushitsu Kouso Jikken-hou" ("Experimental methods in enzymes for starch and relating saccharides"), written by Michinori Nakamura and Keiji Kainuma, published by Gakkai-Shuppan-Sentah, 1989].

As to activity of the purified transferase derived from the Sulfolobus solfataricus strain KM1, 1 Unit is defined as the enzymatic activity of producing 1 μ mol of glucosyltrehalose per hour at pH 5.5 and 60°C from maltotriose assigned for the substrate.

The results are shown in Tables 30 and 31 below.

Incidentally, as to the reaction rate shown in Table 30, 1 Unit is defined as the rate of liberating 1 μ mol of α , α -trehalose per hour.

-138-TABLE 30

Popotion	rata	(units/ml)	١
Reaction	Idte	(UIII CS/ III)	,

Reaction	Substrate concentration (%)					
temperature (°C)	·10	20	30	40		
40	0.8	2.9	3.5	4.3		
50	3.0	5.5	8.6	8.1		
60	1.7	6.5	10.3	16.7		
70	4.0	7.0	12.0	19.8		
80	3.6	9.4	15.8	20.4		

TABLE 31

Reaction yield (%)							
Reaction	Substr	ate cond	centrati	on (%)			
temperature ($^{\circ}$)	10	20	30	40			
40	70.7	74.5	63.4	37.6			
50	76.0	72.8	70.5	46.7			
60	71.6	75.1	75.3	55.1			
70	71.6	70.4	76.6	72.6			
80	65.6	64.8	72.7	72.5			

From the result shown in the tables, it was found that the reaction rate increases depending on the temperature when the reaction temperature is raised to a range of $40 - 80^{\circ}$ C. Further, with a high substrate concentration (especially 40°), the substrate becomes insoluble and the yield markedly decreases when the temperature is low ($40 - 50^{\circ}$ C), while the substrate becomes soluble and the yield

5

can remain high when the temperature is high. The yield reached to 76.6%.

Referential Example II-2 Measuring Solubility of Amylose DP-17 in Water

Solubility of Amylose DP-17 was measured as follows: By heat dissolution, 5, 10, 20, 30 and 40% Amylose DP-17 solutions were prepared, and kept in thermostat baths adjusted at 35, 40, 50, 70 and 80°C, respectively; timelapse sampling was performed and the insoluble matters generated in the samples were filtered; each of for the thus obtained was examined supernatants concentration of Amylose DP-17; and the solubility at each temperature was determined according to the saturation point where the concentration had been reached equilibrium.

The results are shown in Table 32 below.

TABLE 32

Solubility (%(w/vol))
11.3
13.0
18.9
27.6
32.3
35.3

Referential Example II-3 Purification of the Debranching Enzyme Derived from the Sulfolobus solfataricus strain KM1

The Sulfolobus solfataricus strain KM1 was cultivated at $75\,^{\circ}\text{C}$ for 3 days in the culture medium which is identified as No. 1304 in Catalogue of Bacteria and Phages 18th edition (1992) published by American Type Culture Collection (ATCC), and which contained 2 g/liter of soluble

20

5

10

15

10

15

20

25

30

35

starch and 2 g/liter of yeast extract. The cultivated bacteria was collected by centrifugation and stored at -80°C. The yield of the bacterial cell was 3.3 g/liter.

Eighty two grams of the bacterial cells obtained above were suspended in 400 ml of a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA, and subjected to ultrasonic treatment for bacteriolysis at 0°C for 15 min. The resultant was then centrifuged to obtain a supernatant.

To this supernatant, ammonium sulfate was added so as to The resultant was then subjected to hydrophobic chromatography using TOSOH TSK-gel Phenyl-TOYOPEARL 650S column (volume: 800 ml) equilibrated with a 50 mM sodium acetate buffer solution (pH 5.5) containing 1 M of sodium sulfate and 5 mM of EDTA. The column was then washed with the same buffer solution, and the debranching enzyme was recovered in the fraction passing through the column. Since amylase, transferase and glucoamylase contained in the supernatant were retained and adsorbed in the packed Phenyl-TOYOPEARL 650S, material of the column, objective debranching enzyme could be separated therefrom. The fraction exhibiting the activity was concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, washed and desalted with a 10 mM Tris-HCl buffer solution (pH 7.5).

the resultant was subjected to ion-exchange chromatography using the TOSOH TSK-gel DEAE-TOYOPEARL 650S column (volume: 300 ml) equilibrated with the same buffer The column was then washed with the same buffer solution. solution, and the objective debranching enzyme was then eluted with 900 ml of sodium chloride solution at a linear concentration gradient from 0 M to 0.3 M. The fractions were concentrated activity the exhibiting (critical molecular membrane ultrafiltration 13,000), and subsequently, washed and desalted with a 50 mM sodium acetate buffer solution (pH 5.5) containing 0.15 M of sodium chloride and 5 mM of EDTA.

Subsequent to that, the desalted and concentrated

10

15

20

25

30

35

solution thus obtained was subjected to gel filtration chromatography using the Pharmacia HiLoad 16/60 Superdex 200pg column, and the objective debranching enzyme was eluted with the same buffer solution. The fractions the activity were concentrated using exhibiting (critical molecular ultrafiltration membrane 13,000), and subsequently, washed and desalted with a 25 mM bis-Tris-iminodiacetic acid buffer solution (pH 7.1).

Next, the desalted and concentrated solution thus obtained was subjected to a chromatofocusing using the Pharmacia Mono P HR5/20 column equilibrated with the same buffer solution. The objective debranching enzyme was then eluted with 10% Polybuffer 74 (manufactured by Pharmacia, and adjusted at pH 4.0 with iminodiacetic acid). The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000), and subsequently, washed and desalted with a 10 mM Tris-HCl buffer solution (pH 7.5).

Further, the desalted and concentrated solution thus obtained was subjected to ion-exchange chromatography using the TOSOH TSK-gel DATE 5PW HPLC column equilibrated with the same buffer solution. The column was then washed with the same buffer solution, and the objective debranching enzyme was then eluted with 30 ml of sodium chloride solution at a linear concentration gradient from 0 M to 0.3 M. The fractions exhibiting the activity were concentrated using an ultrafiltration membrane (critical molecular weight: 13,000) to obtain the partially purified product (liquid product) of the objective debranching enzyme.

Incidentally, in this purification procedure, detection of the objective debranching enzyme was performed by mixing the sample solution with 2 Units/ml of the purified amylase and 32 Units/ml of the purified transferase derived from the Sulfolobus solfataricus strain KMl, and by putting the mixture into a reaction at 60°C and pH 5.5, wherein the index was the activity of achieving a higher yield of α, α -trehalose in comparison with the reaction without the sample solution.

10

15

20

25

30

35

The activity of the partially purified debranching enzyme, obtained by the above-described purification process and derived from the Sulfolobus solfataricus strain KM1, was measured as follows: A half milliliter of 1% soluble starch derived from glutinous rice was mixed with 0.1 ml of a 0.5 M acetic acid buffer solution (pH 5.0) and 0.1 ml of an enzyme solution, and subjected to reaction at 60°C; the absorptivity at 610 nm corresponding to the violet color of the amylose-iodine complex is measured with a cuvette having a width of 1 cm; and 1 Unit is defined as the amount of the enzyme with which the absorptivity increases by 0.1 per hour.

The specific activity of the partially purified debranching enzyme obtained by the above purification procedure was found to be 495 Units/mg.

Referential Example II-4 Examination of the Debranching Enzyme Derived from the Sulfolobus solfataricus strain KM1 for various Characteristics

The partially purified debranching enzyme obtained in Referential Example II-3 was examined for enzymatic characteristics.

(1) Action and Substrate Specificity

The reactivity and action on each substrate were examined using each the substrate and activity-measuring methods shown in Table 33 below.

The dinitrosalicylate method ["Denpun-Kanren Toushitsu Kouso Jikken-hou" ("Experimental methods in enzymes for starch and relating saccharides"), written by Michinori Nakamura and Keiji Kainuma, published by Gakkai-Shuppan-Sentah, 1989] is a method for quantifying the increased amount of reducing ends generated by hydrolysis of α -1,6 linkages.

The iodine-coloring method is carried out in the same way as described in Referential Example II-3. Specifically, this is the method for quantifying the increased amount of straight-chain amylose generated by hydrolysis of α -1,6 linkages on the basis of increased absorptivity at 610 nm corresponding to the violet color

of the amylose-iodine complex.

Analysis of the hydrolyzed products by liquid chromatography (HPLC method) was performed for examination of the produced oligosaccharides by employing the Bio-Rad AMINEX HPX-42A HPLC analyzing method described in Example II-1.

TABLE 33

	Method of enzyme assay					
Substrate	Dinitrosalicylate method	Iodine-coloring method	HPLC method			
Pullulan	+++	-	Maltotriose			
Soluble starch	+	+	-			
Amylopectin	+	+	-			
Glutinous rice starch	+	+	-			

As is obvious from the above results, the present debranching enzyme can 1) generate reducing ends pullulan and various kinds of starch; 2) increase the coloring degree in the iodo-starch reaction; 3) produce maltotriose from pullulan; and further, 4) as shown in Example II-14, markedly increase the yield of α , α -trehalose from soluble starch used as a substrate when the present debranching enzyme is put into the reaction with the transferase derived from the purified amylase and Sulfolobus solfataricus strain KM1, as compared with the reaction without the addition of the present debranching As a consequence of these facts, the present enzyme is recognized as hydrolyzing α -1,6 linkages in starch or pullulan.

(2) Stability

The stability of the obtained partially purified enzyme when treated at various temperatures for 3 hours is shown

10

15

20

5

in Table 34.

TABLE 34

Temperature (°C)	Residual activity (%)
50	109.1
60	73.3
65	6.1
70	0

The present enzyme treated at 60°C for 3 hours still retains 73.3% of the initial activity.

(3) Reactivity

As to the obtained partially purified enzyme, reactivity at various temperatures and reactivity at various pH values are shown in Tables. 35 and 36, respectively. In the measurement of enzymatic activity, a glycine-HCl buffer solution was used in a pH range of 3-5, and similarly, a sodium acetate buffer solution in a pH range of 4-5.5, and a sodium phosphate buffer solution in a pH range of 5-7.5, respectively, were also used.

10

5

-145-TABLE 35

Reaction pH	Relative enzyme activity (%)
2.7	1.8
3.1	21.7
3.7	33.1
4.1	74.0
5.1	100.0
5.5	53.7
5.6	37.5
6.0	22.2
6.9	16.1
7.4	11.5
7.7	10.2

TABLE 36

Reaction temperature (°C)	Relative enzyme activity (%)
40	53.8
50	87.0
60	97.6
65	100.0
70	51.4

15

The optimum reaction temperature of the present enzyme is within 60 - 65°C, approximately, and the optimum reaction pH of the present enzyme is within 4.0 - 5.5, approximately.

5 (4) Isoelectric Point

The isoelectric point was found to be pH 4.4 from the result of pH measurement performed on the debranching enzyme fraction isolated by chromatofocusing.

(5) Influence of various Activators and Inhibitors

The influence of each substance listed in Table 37, such as an activating effect or an inhibitory effect, was evaluated by adding the substance together with the substrate, and by measuring the activity in the same manner as that in Referential Example II-3. As a result, copper ion was found to have inhibitory effects. Though many glucide-relating enzymes have been found to be activated with calcium ion, the present enzyme would not be activated with calcium ion.

TABLE 37

Activator/Inhibitor	Concentration (mM)	Residual activity (%)
Control (not added)	5	100.0
CaCl ₂	5	105.7
MgCl₂	5	82.9
MnCl ₂	5	91.2
CuSO ₄	5	0.0
CoCl ₂	5	87.2
FeSO ₄	5	74.1
FeCl ₃	5	39.0
2-Mercaptoethanol	5	104.1
Dithiothreitol	5	106.0

10

15

20

25

30

35

Example I-9 Determination of the Partial Amino Acid Sequences of the Novel Transferase Derived from the Sulfolobus solfataricus strain KM1

The partial amino acid sequences of the purified enzyme obtained in Example I-2 were determined by the method disclosed in Iwamatsu, et al. [Seikagaku (Biochemistry) 63, 139 (1991)]. Specifically, the purified novel transferase was suspended in a buffer solution for electrophoresis [10% glycerol, 2.5% SDS, 2% 2-mercaptoethanol, 62 mM Tris-HCl solution (pH 6.8)], and subjected to buffer polyacrylamide gel electrophoresis. After the electrophoresis, the enzyme was transferred from the gel to a polyvinylidene diflorido (PVDF) membrane (ProBlot, manufactured by Applied Biosystems Co.) by electroblotting (SartoBlot type IIs, manufactured by Sartorius Co.) with 160 mA for 1 hour.

After the transfer, the portion to which the enzyme had been transferred was cut out from the membrane, and soaked in about 300 μ l of a buffer solution for reduction [6 M guanidine-HCl, 0.5 M Tris-HCl buffer solution (pH 3.5) containing 0.3% of EDTA and 2% of acetonitrile]. milligram of dithiothreitol was added to this, reduction was carried out under an argon atmosphere at 60°C for 1 hour, approximately. To the resultant, 2.4 mg of monoiodoacetic acid dissolved in 10 µl of 0.5 N sodium hydroxide was added and stirred for 20 min. in the dark. taken out and membrane was then solution, acetonitrile 2% sufficiently with а subsequently, stirred in a 0.1% SDS solution for 5 min. After being briefly washed with water, the PVDF membrane was then soaked in 0.5% Polyvinylpyrrolidone-40 dissolved in 100 mM acetic acid, and was left standing for 30 min. Next, the PVDF membrane was briefly washed with water and cut into pieces of 1 square mm, approximately. pieces were then soaked in a buffer solution for digestion [8% acetonitrile, 90 mM Tris-HCl buffer solution (pH 9.0)], and after the addition of 1 pmol of the Achromobacter Protease I (manufactured by Wako pure chemical Co.),

10

15

20

digested at room temperature for 15 hours. The digested products were separated by reversed phase chromatography using a C8 column (μ -Bondashere 5C8, 300A, 2.1 \times 150 mm, manufactured by Millipore Ltd. Japan) to obtain a dozen or Using A solvent (0.05% more kinds of peptide fragments. В solvent (2trifluoroacetic acid) and 7:3, containing 0.02% of propanol:acetonitrile trifluoroacetic acid) as elution solvents, the peptides were eluted with a linear concentration gradient from 2 to 50% relative to B solution and at a flow rate of 0.25 As to the peptide fragments thus ml/min. for 40 min. obtained, the amino acid sequences were determined by the automatic Edman degradation method using a gas-phase peptide sequencer (Model 470 type, manufactured by Applied Biosystems Co.).

the peptide fragments digested with Further, Achromobacter Protease I were subjected to second digestion with Asp-N, and the resultant peptide fragments were isolated under the same conditions as above to determine their amino acid sequences.

From the results, the partial amino acid sequences were found to be as follows.

Peptide Fragments Digested with Achromobacter Protease

	-	
	AP-1:	Val Ile Arg Glu Ala Lys (Sequence No. 9)
25	AP-2:	Ile Ser Ile Arg Gln Lys (Sequence No. 10)
	AP-3:	Ile Ile Tyr Val Glu (Sequence No. 11)
	AP-4:	Met Leu Tyr Val Lys (Sequence No. 12)
	AP-5:	Ile Leu Ser Ile Asn Glu Lys (Sequence No. 13)
	AP-6:	Val Val Ile Leu Thr Glu Lys (Sequence No. 14)
30	AP-7:	Asn Leu Glu Leu Ser Asp Pro Arg Val Lys
		(Sequence No. 15)
	AP-8:	Met Ile Ile Gly Thr Tyr Arg Leu Gln Leu Asn Lys
		(Sequence No. 16)
	AP-9:	Val Ala Val Leu Phe Ser Pro Ile Val
35		(Sequence No. 17)
	AP-10:	Ile Asn Ile Asp Glu Leu Ile Ile Gln Ser Lys
		(Sequence No. 18)

20

25

3.0

35

AP-11: Glu Leu Gly Val Ser His Leu Tyr Leu Ser Pro Ile (Sequence No. 19)

	Pept:	ide 1	Fragi	ment	s Di	gest	ed w	ith	Asp-N			
	DN-1:	Asp	Glu	Val	Phe	Arg	Glu	Ser		(Sequence	No.	20)
5	DN-2:	Asp	Tyr	Phe	Lys					(Sequence	No.	21)
	DN-3:	Asp	Gly	Leu	Tyr	Asn	Pro	Lys		(Sequence	No.	22)
	DN-4:	Asp	Ile	Asn	Gly	Ile	Arg	Glu	Cys	(Sequence	No.	23)
	DN-5:	Asp	Phe	Glu	Asn	Phe	Glu	Lys		(Sequence	No.	24)
	DN-6:	Asp	Leu	Leu	Arg	Pro	Asn	Ile		(Sequence	No.	25)
10	DN-7:	Asp	Ile	Ile	Glu	Asn				(Sequence	No.	26)
	DN-8:	Asp	Asn	Ile	Glu	Tyr	Arg	Gly		(Sequence	No.	27)

Example I-10 Preparation of Chromosome DNA of the Sulfolobus solfataricus strain KM1

Bacterial cells of the *Sulfolobus solfataricus* strain KM1 were obtained according to the process described in Example I-2.

To 1 g of the bacterial cells, 10 ml of a 50 mM Tris-HCl buffer solution (pH 8.0) containing 25% of sucrose, 1 mg/ml of lysozyme, 1 mM of EDTA, and 150 mM of NaCl was added for making a suspension, and the suspension was left standing for 30 min. To this suspension, 0.5 ml of 10% SDS and 0.2 ml of 10 mg/ml Proteinase K (manufactured by Wako pure chemical Co.) were added, and the mixture was left standing Next, the mixture was subjected to at 50°C for 2 hours. extraction with a phenol/chloroform solution. resultant aqueous phase was then separated and precipitated The precipitated DNA was twisted around a with ethanol. sterilized glass stick and vacuum-dried after being washed with a 70% ethanol solution. As the final product, 1.5 mg of the chromosome DNA was obtained.

Example I-11 Preparation of DNA Probes Based on the Partial Amino Acid Sequences and Evaluation of the Probes by PCR Method

According to information about the partial amino acid sequences of the novel transferase derived from the Sulfolobus solfataricus strain KMl, which is determined in

20

25

30

Example I-9, oligonucleotide DNA primers are prepared by using a DNA synthesizer (Model 381 manufactured by Applied Biosystems Co.). Their sequence were as follows.

DN-1

5 Amino Acid Sequence

N terminus AspGluPheArgGluSer C terminus DNA Primer 5' TTCACGAAAAACCTCATC 3' (Sequence No. 28) Base Sequence C T TG T T

DN-8

10 Amino Acid Sequence

N terminus AspAsnIleGluTyrArgGly C terminus

DNA Primer 5' GATAACATAGAATACAGAGG 3'(Sequence No. 29)

Base Sequence T T G T G

PCR was performed using 100 pmol of each primer and 100 ng of the chromosome DNA prepared in Example I-10 and derived from the Sulfolobus solfataricus strain KM1. The PCR apparatus used herein was the GeneAmp PCR system Model 9600, manufactured by Perkin Elmer Co. In the reaction, 30 cycles of steps were carried out with 100 μl of the total reaction mixture, wherein the 1 cycle was composed of steps at 94°C for 30 sec., at 50°C for 1 min., and at 72°C for 2 min.

Ten microliters of the resultant reaction mixture was analyzed by 1% agarose electrophoresis. As a result, it was found that a DNA fragment having a length of about 1.2 kb was specifically amplified.

The product obtained by the above PCR were blunt-ended, and subcloned into pUC118 at the *Hinc* II site. The DNA sequence of the insertional fragment in this plasmid was determined using a DNA sequencer, GENESCAN Model 373A manufactured by Applied Biosystems Co. As a result, the DNA sequence was found to correspond to the amino acid sequence obtained in Example I-9.

Example I-12 Cloning of a Gene Coding for the Novel
Transferase Derived from the Sulfolobus solfataricus strain
KM1

One hundred micrograms of the chromosome DNA of the

10

15

20

2.5

30

35

Sulfolobus solfataricus strain KMl, prepared in Example I-10, was partially digested with a restriction enzyme, Sau The reaction mixture was ultracentrifuged with a 3AI. density gradient of sucrose to isolate and purify DNA Then, using T4 DNA ligase, the fragments of 5 - 10 kb. above chromosome DNA fragments having lengths of 5 - 10 kb and derived from the Sulfolobus solfataricus strain KMl were ligated with a modified vector which had been prepared from a plasmid vector, pUC118, by digestion with Bam HI and by dephosphorylation of the ends with alkaline phosphatase. Next, cells of the E. coli strain JM109 were transformed with a mixture containing the modified pUC118 plasmid vectors in which any of the fragments had been inserted. These cells were cultivated on LB agar plates containing 50 $\mu g/ml$ of ampicillin to grow their colonies and make a DNA library.

As to this DNA library, screening of the recombinant plasmids containing a gene coding for the novel transferase was performed employing a PCR method as follows.

At first, the colonies were scraped and suspended in a TE buffer solution. The suspension was then treated at 100°C for 5 min. to crush the bacterial bodies and subjected to PCR in the same manner as described in Example I-11.

Next, 10 μ l of the reaction mixture obtained in PCR was analyzed by 1% agarose electrophoresis, and the clones from which a DNA fragment having a length of about 1.2 kb can be amplified were assumed to be positive.

As a result, one positive clone was obtained from 600 of the transformants. According to analysis of the plasmid extracted from the clone, it had an insertional fragment of about 8 kb. This plasmid was named as pKT1.

Further, the insertional fragment was shortened by subjecting it to partial digestion with Sau 3AI and PCR in the same manner as above. As a result, such transformants as containing plasmids which have insertional fragments of about 3.8 kb and about 4.5 kb were obtained. These plasmids were named as pKT21 and pKT11, respectively.

10

15

20

25

30

35

The restriction maps of insertional fragments of these plasmids are shown in Fig. 26.

Incidentally, all the restriction enzymes used in the above examples were commercially available (purchased from Takara Shuzou Co.).

Example I-13 Determination of the Gene coding for the Novel Transferase Derived from the Sulfolobus solfataricus strain KM1

The base sequence of the partial DNA which is common both in the insertional fragments, the plasmids pKT11 and pKT21 obtained in Example I-12, was determined.

At first, deletion plasmids were prepared from these plasmid DNAs by using a deletion kit for kilo-sequencing which was manufactured by Takara Shuzou Co. After that, the DNA sequences of the insertional fragments in these plasmids were determined by using a sequenase dye primer sequencing kit, PRISM, a terminator cycle sequencing kit, Tag Dye DeoxyTM, both manufactured by Perkin Elmer Japan Co., and a DNA sequencer, GENESCAN Model 373A, manufactured by Applied Biosystems Co.

Among the common sequence, the base sequence from the Sph I site to an end of pKT21 (from A to B in Fig. 26), and the amino sequence anticipated therefrom are shown in Sequences No. 1 and No. 2, respectively.

Sequences corresponding to any of the partial amino acid sequences obtained in Example I-9, respectively, were recognized in the above amino acid sequence. This amino acid sequence was assumed to have 728 amino acid residues and code for a protein, the molecular weight of which estimated as 82 kDa. This molecular weight value almost equals the value obtained by SDS-PAGE analysis of the purified novel transferase derived from the Sulfolobus solfataricus strain KM1.

Example I-14 Production of the Novel Transferase in a Transformant

A plasmid named as pKT22 was obtained by restricting pKT21, which was obtained in Example I-12, with Sph I and Xba I, and by ligating the resultant with pUC119

10

15

20

25

30

35

(manufactured by Takara Shuzou Co.) which had been restricted with the same restriction enzymes(the methods are shown in Fig. 27). Except for the multi-cloning site, the base sequence of the fragment which was inserted into pKT22 and contains the novel transferase gene equaled the sequence from the 1st base to the 2578th base of Sequence No. 1.

The activity of the novel transferase in the transformant containing this plasmid was examined as follows. At first, the transformant was cultivated overnight in a LB broth containing 100 μ g/ml of ampicillin at 37°C. The cells were collected by centrifugation and stored at -80°C. The yield of bacterial cells was 10 g/liter.

Ten grams of the bacterial cells obtained above were then suspended in 40 ml of a 50 mM sodium acetate buffer solution (pH 5.5) containing 5 mM of EDTA, subjected to bacteriolysis with an ultrasonic crushing-treatment at 0°C further, centrifuged to obtain a and 3 min., supernatant. This supernatant was heat-treated at 75°C for 30 min., further centrifuged, and then concentrated with an ultrafiltration membrane (critical molecular weight: 13,000) to produce a crude enzyme solution (6 Units/ml). Maltotriose, as a substrate, was added so that the final concentration would be 10%. The reaction was carried out at pH 5.5 (50 mM sodium acetate) and at 60°C for 24 hours, and stopped by heat-treatment at 100°C for 5 min. produced glucosyltrehalose was analyzed by the same HPLC analyzing method used in Example I-1.

The results of the HPLC analysis are shown in Fig. 28. The principal reaction-product appeared in the HPLC chart as a peak without any anomers, exhibiting such a retention time as slightly behind the non-reacted substrate. Further, the principal product was isolated using a TSK-gel Amide-80 HPLC column, and analyzed by ¹H-NMR and ¹³C-NMR to be confirmed as glucosyltrehalose.

Consequently, the transformant was found to have the activity of the novel transferase derived from the

Sulfolobus solfataricus strain KM1. Incidentally, no activity of the novel transferase was detected in the transformant prepared by transforming the JM109 with pUC119 alone.

5 Example I-15 Determination of Partial Amino Acid Sequences of the Novel Transferase Derived from the Sulfolobus solfataricus strain KM1

Partial amino acid sequences of the novel transferase obtained in Example I-4 were determined according to the process described in Example I-9. The following are the determined partial amino acid sequences.

Peptide Fragments Di	gested with Achron	nobacter Protease
	Ala Tyr Thr Lys	
AP-8: Asp His Val Phe	Gln Glu Ser His S	Ser
15		(Sequence No. 31)
AP-10: Ile Thr Leu Asr	Ala Thr Ser Thr	(Sequence No. 32)
AP-12: Ile Ile Ile Val	Glu Lys	(Sequence No. 33)
AP-13: Leu Gln Gln Ty	r Met Pro Ala Val	Tyr Ala Lys
		(Sequence No. 34)
20 AP-14: Asn Met Leu Glu	ı Ser	(Sequence No. 35)
AP-16: Lys Ile Ser Pr	o Asp Gln Phe His	Val Phe Asn Gln
Lys		(Sequence No. 36)
AP-18: Gln Leu Ala Glu	ı Asp Phe Leu Lys	(Sequence No. 37)
AP-19: Lys Ile Leu Gl	y Phe Gln Glu Glu	Leu Lys
25		(Sequence No. 38)
AP-20: Ile Ser Val Le	u Ser Glu Phe Pro	Glu Glu
		(Sequence No. 39)
AP-23: Leu Lys Leu Gl	u Glu Gly Ala Ile	Tyr
		(Sequence No. 40)
30 AP-28: Glu Val Gln Ile	e Asn Glu Leu Pro	(Sequence No. 41)
Peptide Fragments Di	gested with Asp-N	
DN-1: Asp His Ser Arg	Ile	(Sequence No. 42)
DN-5: Asp Leu Arg Tyr	Tyr Lys	(Sequence No. 43)
DN-6: Asp Val Tyr Arg	Thr Tyr Ala Asn G	ln Ile Val Lys Glu
35 Cys		(Sequence No. 44)

10

15

20

25

30

35

Example I-16 Cloning of a Gene Coding for the Novel Transferase Derived from the Sulfolobus acidocaldarius strain ATCC 33909

The chromosome DNA of the Sulfolobus acidocaldarius strain ATCC 33909 was obtained according to the process described in Example I-10 from bacterial cells obtained according to the process described in Example I-4. above chromosome DNA was partially digested with Sau 3AI and subsequently, ligated to a Bam HI-restricted arm of EMBL3 (manufactured by STRATAGENE Co.) by using T4 DNA ligase. Packaging was carried out using Gigapack II Gold, manufactured by STRATAGENE Co. With the library obtained above, the E. coli strain LE392 was infected at 37°C for 15 min., inoculated on NZY agar plates, and incubated at 37°C for 8 - 12 hours, approximately, to form plaques. After being stored at 4°C for about 2 hours, DNA was adsorbed on a nylon membrane (Hybond N+, manufactured by Amersham Co. Baking was performed at 80°C for 2 hours after brief washing with 2 × SSPE. Using the Eco RI-Xba I fragment (corresponding to the sequence from the 824th base to the 2578th base of Sequence No. 1) of pKT22 obtained in Example I-14, the probe was labeled with 32P employing Megaprime DNA labeling system manufactured by Amersham Co.

Hybridization was performed overnight under the conditions of 60°C with 6 \times SSPE containing 0.5% of SDS. Washing was performed by treating twice with 2 \times SSPE containing 0.5% of SDS at room temperature for 10 min.

Screening was started with 5,000 clones, approximately, and 8 positive clones were obtained. From these clones, a Bam HI fragment of about 7.6 kbp was obtained and the fragment was inserted into pUC118 at the corresponding restriction site. The plasmid thus obtained was named as p09T3. Further, the insertional fragments of the above clones were partially digested with Sau 3AI and the obtained fragment of about 6.7 kbp was inserted into pUC118 at the Bam HI site. The plasmid thus obtained was named as p09T2. The Xba I fragment which was derived from this

10

15

20

25

30

35

plasmid and had about 3.8 kbp was inserted into pUC118 at the corresponding restriction site. The plasmid thus obtained was named as p09T1. The restriction map of this plasmid is shown in Fig. 29, and the preparation procedure As to the above plasmid thereof is shown in Fig. 30. p09T1, the base sequence, principally of the region coding for the novel transferase, was determined according to the process described in Example I-13. The base sequence thus anticipated acid sequence the amino determined and shown in Sequences No. 3 and No. therefrom are Sequences corresponding to any of the respectively. partial amino acid sequences obtained in Example I-15, respectively, were recognized in this amino acid sequence. This amino acid sequence was assumed to have 680 amino acid residues and code for a protein, the molecular weight of This molecular weight which was estimated as 80.1 kDa. value almost equals the value obtained by SDS-PAGE analysis the purified novel transferase derived Sulfolobus solfataricus strain ATCC 33909. Additionally, the existence of the activity of the novel transferase in a transformant containing the plasmid p09T1 was confirmed according to the procedure described in Example I-14.

Example I-17 Hybridization Tests between the gene coding for the Novel Transferase Derived from the Sulfolobus solfataricus strain KM1 and Chromosome DNAs Derived from the Other Organisms

Chromosome DNAs were obtained from the Sulfolobus solfataricus strain DSM 5833, the Sulfolobus shibatae strain DSM 5389, and the $E.\ coli$ strain JM109, and digested with restriction enzymes Pst I and Eco RI.

These digested products were separated by 1% agarose gel electrophoresis and transferred using the Southern blot technique to a Hybond-N membrane manufactured by Amersham Japan Co. The Sph I - Xba I fragment of about 2.6 kbp (corresponding to the sequence shown in Sequence No. 1, or corresponding to the region of A - B in Fig. 26), which derived from pKT21 obtained in Example I-12, was labeled using a DIG system kit manufactured by Boehringer Mannheim

10

15

20

25

30

35

Co., and the resultant was subjected to a hybridization test with the above-prepared membrane.

The hybridization was performed under the conditions of 40°C for 2 hours with 5 × SSC, and washing was performed by treating twice with 2 × SSC containing 0.1% of SDS at 40°C for 5 min., and twice with 0.1 × SSC containing 0.1% of SDS at 40°C for 5 min.

As a result, the Sph I - Xba I fragment could hybridize with a fragment of about 5.9 kbp derived from the Sulfolobus solfataricus strain DSM 5833, and with fragments of about 5.0 kbp and about 0.8 kbp, respectively, derived from the Sulfolobus shibatae strain DSM 5389. On the other hand, no hybrid formation was observed in fragments derived from the E. coli strain JM109 which was used as a negative control.

Further, chromosome DNAs were obtained according to the procedure described in Example I-10 from the Sulfolobus solfataricus strains KM1, DSM 5354, DSM 5833, ATCC 35091, and ATCC 35092; the Sulfolobus acidocaldarius strains ATCC 33909, and ATCC 49426; the Sulfolobus shibatae strain DSM 5389; the Acidianus brierleyi strain DSM 1651; and the E. coli strain JM109, and digested with restriction enzymes, Hind II, Xba I, and Eco RV.

These digested products were separated by 1% agarose gel electrophoresis and transferred using the Southern blot technique to a Hybond-N+ membrane manufactured by Amersham Japan Co. The region (378 bp) from the 1880th base to the 2257th base of Sequence No. 1 was amplified by PCR and labeled with ³²P according to the procedure described in Example I-16, and the resultant was subjected to a hybridization test with the above prepared membrane.

The hybridization was performed overnight under the conditions of 60°C with $6\times\text{SSPE}$ containing 0.5% of SDS, and washing was performed by treating twice with $2\times\text{SSPE}$ containing 0.1% of SDS at room temperature for 10 min.

As a result, the following fragments were found to form hybrids: the fragments of about 4.4 kbp, about 3.7 kbp, about 3.7 kbp, about 0.8 kbp, and about 3.9 kbp derived

10

15

20

25

30

35

from the Sulfolobus solfataricus strains KM1, DSM 5354, DSM 5833, ATCC 35091, and ATCC 35092, respectively; the fragments of about 0.8 kbp, and about 0.8 kbp derived from the Sulfolobus acidocaldarius strains ATCC 33909, and ATCC 49426, respectively; the fragment of about 4.4 kbp derived from the Sulfolobus shibatae strain DSM 5389; and the fragment of about 2.1 kbp derived from the Acidianus brierleyi strain DSM 1651. On the other hand, no hybrid formation was observed as to the genome DNA of the strain JM109.

Moreover, it was confirmed, through data banks of amino acid sequences (Swiss prot and NBRF-PDB) and a data bank of base sequences (EMBL), and by using sequence-analyzing software, GENETYX (produced by Software Development Co.), that there is no sequence homologous to any of the amino acid sequences and base sequences within the scopes of Sequences No. 1, No. 2, No. 3, and No. 4. Consequently, the genes coding for the novel transferases were found to be highly conserved specifically in archaebacteria belonging to the order Sulfolobales.

Example I-18 Comparisons Between the Base Sequences and Between the Amino Acid Sequences of the Novel Transferases Derived from the Sulfolobus solfataricus strain KMl and the Sulfolubus acidocaldarius strain ATCC 33909

Considering gapps and using sequence-analyzing software, GENETYX (produced by Software Development Co.), comparative analyses were carried out on the amino acid sequence of the novel transferase derived from the strain KM1, Sequence No. 2, and that derived from the strain ATCC 33909, i.e. Sequence No. 4; and on the base sequence coding for the novel transferase derived from the strain KM1, i.e. Sequence No. 1, and that derived from the strain ATCC 33909, i.e. Sequence No. 3. The results as to the amino acid sequences are shown in Fig. 31, and the results as to the base sequences are shown in Fig. 32. In each figure, the upper line indicates the sequence derived from the strain 33909, the lower line indicates the sequence derived from the strain KMl, and the symbol "*" in the middle line

10

15

20

30

35

indicates the portions equal in both strains. Each of the couples indicated with symbol "." in Fig. 31 are a couple of amino acid residues which mutually have similar characteristics. The homology values are 49% and 57% on the levels of the amino acid sequences and the base sequences, respectively.

Example I-19 Production of Trehaloseoligosaccharides from a Maltooligosaccharide Mixture Using the Recombinant Novel Transferase Derived from a Transformant

Alpha-amylase-hydrolysate obtained by hydrolyzing soluble starch (manufactured by Nacalai tesque Co., special grade) into oligosaccharides which do not cause the iodostarch reaction was used as a substrate, wherein the α amylase was A-0273 manufactured by Sigma Co. and derived from Aspergillus oryzae. Production of glucosyltrehalose and various maltooligosyltrehaloses was attempted by using the crude enzyme solution obtained in Example I-14 and the above substrate, and according to the reaction conditions described in Example I-14. The obtained reaction mixture was analyzed by a HPLC method under the following conditions.

Column: BIORAD AMINEX HPX-42A (7.8

 \times 300 mm)

Solvent: Water

25 Flow rate: 0.6 ml/min.

Temperature: 85°C

Detector: Refractive Index Detector

The results by HPLC analysis are shown in Fig. 33(A), and the results by HPLC analysis in a case performed without the recombinant novel transferase are shown in Fig. 33(B). As is obvious from the results, each of the oligosaccharides as the reaction products exhibits a retention time shorter than those of the reaction products produced in the control group, namely, produced only with amylase. Next, the principal products, i.e. trisaccharide, tetrasaccharide, and pentasaccharides derived from the substrates, i.e. maltotriose (G3), maltotetraose (G4), and maltopentaose (G5) (all manufactured by Hayashibara

15

20

25

Biochemical Co.), respectively, were isolated using the TSK-gel Amide-80 HPLC column, and were analyzed by $^1\text{H-NMR}$ and $^{13}\text{C-NMR}$. As a result, all of such products were found to have a structure in which the glucose residue at the reducing end is $\alpha\text{-l},\alpha\text{-l-linked},$ and the products were confirmed as glucosyltrehalose ($\alpha\text{-D-maltosyl}$ $\alpha\text{-D-glucopyranoside}$), maltosyltrehalose ($\alpha\text{-D-maltotriosyl}$ $\alpha\text{-D-glucopyranoside}$), respectively.

10 Example I-20 Production of Glucosyltrehalose and Maltooligosyltrehalose by Using the Novel Transferase Derived from a Transformant

Maltotriose (G3) - Maltoheptaose (G7) (all manufactured by Hayashibara Baiokemikaru Co.) were used as substrates. The crude enzyme solution obtained in Example I-14 was lyophilized, and then suspended in a 50 mM sodium acetate solution (pH 5.5) to make a concentrated enzyme solution. Each of the substrates was subjected to reaction with 12.7 enzymatic activity when Units/ml (in terms of the maltotriose is used as the substrate) of the concentrated enzyme solution to produce a corresponding α -1, α -1transferred isomer. Each reaction product was analyzed by the method described in Example I-1 to examine the yield and the enzymatic activity. The results are shown in Table Incidentally, as to the enzymatic activity shown 38. in Table 38, 1 Unit is defined as an enzymatic activity of transferring maltooligosaccharide to produce 1 µmol per hour of a corresponding α -1, α -1-transferred isomer.

-161-TABLE 38

Substrate		Enzyme activity (unit/ml)	Yield (%)
Maltotriose	(G3)	12.7	40.8
Maltotetraose	(G4)	72.5	69.8
Maltopentaose	(G5)	103.5	65.3
Maltohexaose	(G6)	87.3	66.5
Maltoheptaose	(G7)	60.2	67.9

Example II-15 Determination of the Partial Amino Acid Sequences of the Novel Amylase Derived from the Sulfolobus solfataricus strain KM1

The partial amino acid sequences of the purified enzyme obtained in Example II-2 were determined by the method disclosed in Iwamatsu, et al. [Seikagaku (Biochemistry) 63, 139 (1991)], and the amino acid sequence of the N terminus side was determined by the method disclosed in Matsudaira, T. [J. Biol. Chem. 262, 10035 - 10038 (1987)].

At first, the purified novel amylase was suspended in a buffer solution for electrophoresis [10% glycerol, 2.5% SDS, 2% 2-mercaptoethanol, 62 mM Tris-Hcl buffer solution SDS-Polyacrylamide to and subjected 6.8)], electrophoresis. After the electrophoresis, the enzyme was transferred from the gel to a polyvinylidene diflorido Applied (ProBlot, manufactured by membrane Biosystems Co.) by electroblotting (SartoBlot type IIs, manufactured by Sartorius Co.) with 160 mA for 1 hour.

After the transfer, the portion to which the enzyme had been transferred was cut out from the membrane, and soaked in about 300 μl of a buffer solution for reduction [6 M guanidine-HCl, 0.5 M Tris-HCl buffer solution (pH 3.5) containing 0.3% of EDTA and 2% of acetonitrile]. One milligram of dithiothreitol was added to this, and

20

15

5

10

10

15

20

25

30

35

reduction was carried out under an argon atmosphere at 60°C for 1 hour, approximately. To the resultant, 2.4 mg of monoiodoacetic acid dissolved in 10 μl of 0.5 N sodium hydroxide was added and stirred for 20 min. in the dark. taken out and washed was then membrane acetonitrile solution, and 2왕 sufficiently with а subsequently, stirred in a 0.1% SDS solution for 5 min. After being briefly washed with water, the PVDF membrane was then soaked in a 100 mM acetic acid solution containing 0.5% of Polyvinylpyrrolidone-40, and was left standing for Next, the PVDF membrane was briefly washed with water, and cut into pieces of 1 square mm, approximately. For determination of the amino acid sequence of the ${\tt N}$ terminus side, these pieces from the membrane were directly analyzed with a gas-phase sequencer. For determination of the partial amino acid sequences, these pieces were further soaked in a buffer solution for digestion [8% acetonitrile, 90 mM Tris-HCl buffer solution (pH 9.0)], and after the addition of 1 pmol of the Achromobacter Protease I (manufactured by Wako pure chemical Co.), digested at room temperature spending 15 hours. The digested products were separated by reversed phase chromatography using a C8 column (μ -Bondashere 5C8, 300A, 2.1 \times 150 mm, manufactured by Millipore Ltd. Japan) to obtain a dozen or more kinds solvent (0.05% Α Using fragments. of peptide solvent (2-В acid) and trifluoroacetic containing 7:3, propanol:acetonitrile trifluoroacetic acid) as elution solvents, the peptides were eluted with a linear concentration gradient from 2 to 50% relative to B solution and at a flow rate of 0.25 As to the peptide fragments thus ml/min. for 40 min. obtained, the amino acid sequences were determined by the automatic Edman degradation method using a gas-phase peptide sequencer (model 470, manufactured by Applied Biosystems Co.).

The amino acid sequence of the N terminus and the partial amino acid sequences thus determined are as follows.

Amino Acid Sequence of the N Terminus Side Thr Phe Ala Tyr Lys Ile Asp Gly Asn Glu (Sequence No. 45)

Partial Amino Acid Sequences

- P-6: Leu Gly Pro Tyr Phe Ser Gln (Sequence No. 46)
- P-7: Asp Val Phe Val Tyr Asp Gly (Sequence No. 47)
 - P-10: Tyr Asn Arg Ile Val Ile Ala Glu Ser Asp Leu Asn Asp Pro Arg Val Val Asn Pro (Sequence No. 48)

Example II-16 Preparation of Chromosome DNA of the Sulfolobus solfataricus strain KM1

The Sulfolobus solfataricus strain KMl was cultivated at 75°C for 3 days in the culture medium which is identified as No. 1304 in Catalogue of Bacteria and Phages 18th edition (1992) published by American Type Culture Collection (ATCC), and which contained 2 g/liter of soluble starch and 2 g/liter of yeast extract. The cultivated bacteria was collected by centrifugation and stored at -80°C. The yield of the bacterial cell was 3.3 g/liter.

To 1 g of the bacterial bodies, 10 ml of a 50 mM Tris-HCl buffer solution (pH 8.0) containing 25% of sucrose, 1 mg/ml of lysozyme, 1 mM of EDTA, and 150 mM of NaCl was added for making a suspension, and the suspension was left standing for 30 min. To this suspension, 0.5 ml of 10% SDS and 0.2 ml of 10 mg/ml Proteinase K (manufactured by Wako pure chemical Co.) were added, and the mixture was left Next, the mixture was standing at 37°C for 2 hours. subjected to extraction with a phenol/chloroform solution, ethanol precipitation. then subjected to precipitated DNA was twisted around a sterilized glass stick and vacuum-dried after being washed with a 70% As the final product, 1.5 mg of the ethanol solution. chromosome DNA was obtained.

Example II-17 Expression Cloning of a Gene Coding for the Novel Amylase Derived from the Sulfolobus solfataricus strain KM1 by an Activity Staining Method

One hundred micrograms of the chromosome DNA of the Sulfolobus solfataricus strain KM1, prepared in Example II-

35

30

5

10

15

20

25

10

15

20

25

30

35

16, was partially digested with a restriction enzyme, Sau The reaction mixture was ultracentrifuged with a 3AI. density gradient of sucrose to isolate and purify DNA Then, using T4 DNA ligase, the fragments of 5 - 10 kb. above chromosome DNA fragments having lengths of 5 - 10 kb were ligated with a modified vector which had been prepared from a plasmid vector, pUC118 (manufactured by Takara with Shuzou Co.), by digestion BamHI and dephosphorylation of the ends with alkaline phosphatase. Next, cells of the E. coli strain JM109 (manufactured by Takara Shuzou Co.) were transformed with a mixture containing the modified pUC118 plasmid vectors in which any of the fragments had been inserted. These cells were cultivated on LB agar plates containing 50 µg/ml of ampicillin to grow their colonies and make a DNA library.

Screening of the transformants which have a recombinant plasmid containing a gene coding for the novel amylase derived from the *Sulfolobus solfataricus* strain KM1 was performed by an activity staining method.

At first, the obtained transformants were replicated on filter paper and cultivated on an LB agar plate for colonization. The filter paper was dipped in a 50 mM Tris-HCl buffer solution (pH 7.5) containing 1 mg/ml of lysozyme (manufactured by Seikagaku Kougyou Co.) and 1 mM of EDTA, and was left standing for 30 min. Subsequently, the filter paper was dipped in 1% Triton-X100 solution for 30 min. for bacteriolysis, and heat-treated at 60°C for 1 hour to inactivate the enzymes derived from the host. The filter paper thus treated was then laid on an agar plate containing 0.2% of soluble starch to progress a reaction at 60°C, overnight. The plate subjected to the reaction was put under the iodine-vapor atmosphere to make the starch get color. The colonies which exhibit a halo was recognized as the colonies of positive clones. result, five positive clones were obtained from 6,000 transformants. According to analysis of the plasmids extracted from these clones, an insertional fragment of about 4.3 kbp was contained in a plasmid as the shortest

insertional fragment.

5

10

15

20

25

30

35

Further, the insertional fragment was shortened by subjecting it to digestion with Bam HI and the same procedure as above. As a result, a transformant containing a plasmid which has an insertional fragment of about 3.5 kb was obtained. This plasmid was named as pKA1.

The restriction map of the insertional fragment of this plasmid is shown in Fig. 34.

Example II-18 Determination of the Gene coding for the Novel Amylase Derived from the Sulfolobus solfataricus strain KM1

The base sequence of the insertional fragment in the plasmid, pKA1 obtained in Example II-17, (i.e. the DNA of the region corresponding to the plasmid, pKA2, described below) was determined.

At first, a deletion plasmid was prepared from the above plasmid DNA by using a deletion kit for kilo-sequencing which was manufactured by Takara Shuzou Co. After that, the DNA sequence of the insertional fragment in the plasmid were determined by using a sequenase dye primer sequencing kit, PRISM, a terminator cycle sequencing kit, Tag Dye DeoxyTM, both manufactured by Perkin Elmer Japan Co., and a DNA sequencer, GENESCAN Model 373A, manufactured by Applied Biosystems Co.

The base sequence, and the amino sequence anticipated therefrom are shown in Sequences No. 5 and No. 6, respectively.

Sequences corresponding to any of the partial amino acid sequences obtained in Example II-15, respectively, were recognized in the above amino acid sequence. This amino acid sequence was assumed to have 558 amino acid residues and code for a protein, the molecular weight of which estimated as 64.4 kDa. This molecular weight value almost equals the value, 61.0 kDa, obtained by SDS-PAGE analysis of the purified novel amylase derived from the Sulfolobus solfataricus strain KM1.

Example II-19 Production of the Recombinant Novel Amylase in a Transformant

10

15

20

25

30

35

A plasmid, pKA2, was obtained by partially digesting the plasmid, pKA1, which was obtained in Example II-17, with a restriction enzyme, Pst I. Fig. 35 shows its restriction The enzymatic activity of the transformant which contains pKA2 was examined as follows. At first, the above transformant was cultivated overnight in a containing 100 µg/ml of ampicillin at 37°C. The cells collected by centrifugation were suspended in 4 ml/g-cell of a 50 mM sodium acetate solution (pH 5.5), and subjected to ultrasonic crushing-treatment and centrifugation. supernatant thus obtained was heat-treated at 70°C for 1 hour to inactivate the amylase derived from the host cells. The precipitate was removed by centrifugation and the resultant was concentrated with an ultrafiltration membrane (critical molecular weight: 13,000) to obtain a crude enzyme solution which would be used in the following experiments.

(1) Substrate Specificity

The hydrolyzing properties and the hydrolyzed products were analyzed by allowing 35.2 Units/ml of the above crude enzyme solution to act on the various 10 mM substrates (except amylopectin and soluble starch were used as 3.0% solutions) listed in Table 39 below. Here, 1 Unit was defined as an enzymatic activity of producing 1 µmol of α , α -trehalose per hour from maltotriosyltrehalose used as the substrate under the conditions based on those in Example II-1. The analysis was performed by TSK-gel Amide-80 HPLC described in Example II-1, wherein the index was producing both activity of monosaccharide disaccharide when the substrate was each of the various maltooligosaccharides, Amylose DP-17, amylopectin, soluble starch, various isomaltooligosaccharides, and panose; the activity of producing α, α -trehalose when the substrate was each of the various trehaloseoligosaccharides, and $\alpha-1$, $\alpha-1$ transferred isomer of Amylose DP-17 (the oligosaccharide derived from Amylose DP-17 by transferring the linkage between the first and second glucose residues from the side into an $\alpha-1,\alpha-1$ linkage); and the reducing end

activity of producing glucose when the substrate was maltose or α, α -trehalose.

The results are as shown in Table 39 below.

Incidentally, each enzymatic activity value in the table is expressed with such a unit as 1 Unit equals the activity of liberating 1 µmol of each of the monosaccharide and disaccharide per hour.

-168-TABLE 39

Substrate	Liberated oligosaccharide	Production rate of mono- and disaccharides (units/ml)
Maltose (G2)	Glucose	0.15
Maltotriose (G3)	Glucose+G2	0.27
Maltotetraose (G4)	Glucose+G2+G3	0.26
Maltopentaose (G5)	Glucose+G2+G3+G4	2.12
Amylose DP-17	Glucose+G2	2.45
Amylopectin	Glucose+G2	0.20
Soluble starch	Glucose+G2	0.35
α,α-Trehalose	not decomposed	0
Glucosyltrehalose	Glucose + Trehalose	0.01
Maltosyltrehalose	G2+ Trehalose	4.52
Maltotriosyltrehalose	G3+ Trehalose	35.21
Amylose DP-17, α -1, α -1-transferred isomer	Trehalose	4.92
Isomaltose	not decomposed	0
Isomaltotriose	not decomposed	0
Isomaltotetraose	not decomposed	0
Isomaltopentaose	not decomposed	0
Panose	not decomposed	0

Further, the analytic results of the reaction products from maltotriosyltrehalose by TSK-gel Amide-80 HPLC under the conditions based on those in Example II-1 are shown in Fig. 36(A). Moreover, the analytic results of the reaction

products from soluble starch by AMINEX HPX-42A HPLC under the conditions described below are shown in Fig. 36(B).

Column:

AMINEX HPX-42A (7.8 \times 300

mm)

10

15

25

30

35

5 Solvent:

Water

Flow rate:

0.6 ml/min.

Temperature: 85°C

Detector:

Refractive Index Detector

From the above results, the present enzyme was confirmed to markedly effectively act on a trehaloseoligo-saccharide, of which the glucose residue at the reducing end is α -1, α -1-linked, such as maltotoriosyltrehalose, to liberate α, α -trehalose and a corresponding maltooligosac-charide which has a polymerization degree reduced by two. Further, the present enzyme was confirmed to liberate principally glucose or maltose from maltose (G2) - maltopentaose (G5), amylose, and soluble starch. The present enzyme, however, did not act on α, α -trehalose, isomaltose, isomaltotriose, isomaltotetraose and isomaltopentaose, and panose.

20 (2) Endotype Amylase Activity

One hundred and fifty Units/ml [in terms of the same unit as that in the above (1)] of the above crude enzyme solution was allowed to act on soluble starch. The time-lapse change in the degree of coloring by the iodo-starch reaction was measured under the same conditions as the method for measuring starch-hydrolyzing activity in Example II-1. Further, produced amounts of monosaccharide and disaccharide were measured under the conditions based on those in the HPLC analysis method which is described in the above (1), namely, based on those for the above examination of substrate specificity. From the data thus obtained, a starch-hydrolyzing rate was estimated.

The time-lapse change is shown in Fig. 37. As shown in the figure, the hydrolyzing rate at the point where the coloring degree by the iodo-starch reaction decreased to 50% was as low as 4.5%. Accordingly, the present crude enzyme was confirmed to have a property of an endotype

amylase.

5

10

15

20

25

30

35

(3) Investigation of the Action Mechanism

Uridinediphosphoglucose [glucose-6-3H] and malto-tetraose were put into a reaction with glycogen synthase (derived from rabbit skeletal muscle, G-2259 manufactured by Sigma Co.) to synthesize maltopentaose, of which the glucose residue of the non-reducing end was radiolabeled with 3H, and the maltopentaose was isolated and purified. To 10 mM of this maltopentaose radiolabeled with ³H as a substrate, 10 Units/ml (in terms of the unit used in Example I-1) of the recombinant novel transferase obtained in Example I-20 above was added and put into a reaction at 60°C for 3 hours. Maltotriosyltrehalose, of which the glucose residue of the non-reducing end was radiolabeled with 3H, was synthesized thereby, and the product was isolated and purified. Incidentally, it was confirmed by the following procedure that the glucose residue of the non-reducing end had been radiolabeled: The above product was completely decomposed into glucose and α , α -trehalose by glucoamylase (derived from Rhizopus, manufactured by Seikagaku Kougyou Co.); the resultants were sampled thin-layer by chromatography, and their radioactivities were measured by a liquid scintillation counter; as a result, radioactivity was not observed in the α, α -trehalose fraction but in the glucose fraction.

The above-prepared maltopentaose and maltotriosyltrehalose, of which the glucose residues of the nonreducing ends were radiolabeled with ³H, were used as substrates, and were put into reactions with 30 Units/ml and 10 Units/ml of the above crude enzyme solution, respectively. Sampling was performed before the reaction and 3 hours after the start of the reaction performed at The reaction products were subjected to development by thin-layer chromatography (Kieselgel 60 manufactured by Merk Co.; solvent: butanol/ethanol/water = 5/5/3). spot thus obtained and corresponding to each saccharide was collected, and its radiation was measured with a liquid scintillation counter. When maltopentaose was used as a

10

substrate, radioactivity was not detected in the fractions of the hydrolysates, i.e. glucose and maltose, but in the fractions of maltotetraose and maltotriose. On the other hand, when maltotriosyltrehalose was used as a substrate, radioactivity was not detected in the fraction of the hydrolysate, i.e. α, α -trehalose, but in the fraction of maltotriose.

Consequently, as to the action mechanism, the recombinant novel amylase was found to have an amylase activity of the endotype function, and in addition, an activity of principally producing monosaccharide and disaccharide from the reducing end side.

Incidentally, the manufacturer of the reagents used in the above experiments are as follows.

15 α, α -trehalose: Sigma Co.

Maltose (G2): Wako Junyaku Co.

Maltotriose - Maltopentaose (G3 - G5): Hayashibara Baiokemikaru Co.

Amylose DP-17: Hayashibara Biochemical Co.

20 Isomaltose: Wako pure chemical Co.

Isomaltotriose: Wako pure chemical Co.

Isomaltotetraose: Seikagaku Kougyou Co.

Isomaltopentaose: Seikagaku Kougyou Co.

Panose: Tokyo Kasei Kougyou Co.

25 Amylopectin: Nacalai tesque Co.

Example II-20 Determination of Partial Amino Acid Sequences of the Novel Amylase Derived from the Sulfolobus acidocaldarius strain ATCC 33909

The partial amino acid sequences of the purified enzyme obtained in Example II-4 were determined according to the process described in Example II-15.

The partial amino acid sequences are as follows.

AP-9: Leu Asp Tyr Leu Lys (Sequence No. 49)

AP-10: Lys Arg Glu Ile Pro Asp Pro Ala Ser Arg Tyr Gln

35 Pro Leu Gly Val His (Sequence No. 50)

AP-11: Lys Asp Val Phe Val Tyr Asp Gly Lys

(Sequence No. 51)

AP-12: His Ile Leu Gln Glu Ile Ala Glu Lys (Sequence No. 52)

AP-16: Lys Leu Trp Ala Pro Tyr Val Asn Ser Val

(Sequence No. 53)

5 AP-17: Met Phe Ser Phe Gly Gly Asn (Sequence No. 54)

AP-18: Asp Tyr Try Tyr Gln Asp Phe Gly Arg Ile Glu Asp
Ile Glu (Sequence No. 55)

AP-21: Lys Ile Asp Ala Gln Trp Val (Sequence No. 56)

Example II-21 Preparation of DNA Probes Based on the
Partial Amino Acid Sequences of the Novel Amylase Derived

from the Sulfolobus acidocaldarius strain ATCC 33909

According to information about the partial amino acid sequences determined in Example II-20, oligonucleotide DNA primers are prepared by using a DNA synthesizer (Model 381 manufactured by Applied Biosystems Co.). Their sequence were as follows.

AP-10

10

15

20

Amino Acid Sequence

N terminus Pro Ala Ser Arg Tyr Gln Pro C terminus DNA Primer 5' AGCTAGTAGATATCAACC 3' (Sequence No. 57) Base Sequence A G C C G

AP-11

(complementary strand)

Amino Acid Sequence

N terminus Asp Val Phe Val Tyr Asp Gly Lys C terminus
DNA Primer 5' TTTTCCATCATAAACAAAACATC 3'

(Sequence No. 58)

Base Sequence C A G T G T

С

PCR was performed using 100 pmol of each primer and about 100 ng of the chromosome DNA prepared in Example II-16 and derived from the Sulfolobus acidocaldarius strain ATCC 33909. The PCR apparatus used herein was Gene Amp PCR system Model 9600, manufactured by Perkin Elmer Co. In the reaction, 30 cycles of steps were carried out with 100 μl of the total reaction mixture, wherein the 1 cycle was composed of steps at 94°C for 30 sec., at 54°C for 30 sec., and at 72°C for 30 sec. The amplified fragment of about

10

15

20

25

30

35

830 bp was subcloned into a plasmid, pT7 Blue T-Vector (manufactured by Novagen Co.). Determination of the base sequence of the insertional fragment in this plasmid was performed to find sequences corresponding to any of the amino acid sequences obtained in Example II-20.

Example II-22 Cloning of a Gene Coding for the Novel Amylase Derived from the Sulfolobus acidocaldarius strain ATCC 33909

The chromosome DNA of the Sulfolobus acidocaldarius strain ATCC 33909 was obtained according to the process described in Example II-16 from bacterial cells obtained according to the process described in Example II-4. above chromosome DNA was partially digested with Sau 3AI, and subsequently, ligated to a Bam HI-restricted arm of EMBL3 (manufactured by STRATAGENE Co.) by using T4 DNA ligase. Packaging was carried out using Gigapack II Gold, manufactured by STRATAGENE Co. With the library obtained above, the E. coli strain LE392 was infected at 37°C for 15 min., inoculated on NZY agar plates, and incubated at 37°C for 8 - 12 hours, approximately, to form plaques. After being stored at 4°C for about 2 hours, DNA was adsorbed on a nylon membrane (Hybond N+, manufactured by Baking was performed at 80°C for 2 hours Amersham Co. after brief washing with 2 × SSPE. Using the PCR fragment obtained in Example II-21, the probe was labeled with 32P employing Megaprime DNA labeling system manufactured by Amersham Co.

Hybridization was performed overnight under the conditions of $65\,^{\circ}\text{C}$ with $6\times\text{SSPE}$ containing 0.5% of SDS. Washing was performed by treating twice with $2\times\text{SSPE}$ containing 0.1% of SDS at room temperature for 10 min.

Screening was started with 8,000 clones, approximately, and 17 positive clones were obtained. From these clones, a Bam HI fragment of about 5.4 kbp was obtained and the fragment was inserted into pUC118 at the corresponding restriction site. The plasmid thus obtained was named as p09A2. Further, the DNA of this plasmid was digested with Sau 3AI to obtain a plasmid named as p09A1. The

10

15

20

25

30

35

restriction map of the insertional fragment in p09Al is shown in Fig. 38, and the procedure for preparing p09A1 is As to the above plasmid, p09A1, a shown in Fig. 39. deletion plasmid was prepared using Double-standard Nested Delation Kit manufactured by Pharmacia Co. sequence, principally of the region corresponding to the structural gene of the novel amylase, was determined according to the process described in Example II-18. base sequence thus determined and the amino acid sequence anticipated therefrom are shown in Sequences No. 7 and No. 8, respectively. Sequences corresponding to any of the partial amino acid sequences obtained in Example II-20, respectively, were recognized in this amino acid sequence. This amino acid sequence was assumed to have 556 amino acid residues and code for a protein, the molecular weight of which was estimated as 64.4 kDa. This molecular weight value almost equals the value obtained by SDS-PAGE analysis of the purified novel amylase derived from the Sulfolobus solfataricus strain ATCC 33909. Additionally, existence of the activity of the novel amylase in a transformant containing the plasmid, p09Al was confirmed according to the procedure described in Example II-19. Example II-23 Homology Between the Base Sequences and Between the Amino Acid Sequences of the Novel Amylases Derived from the strain KM1 and the strain ATCC 33909

Considering gapps and using sequence-analyzing software, GENETYX (produced by Software Development Co.), comparative analyses were carried out on the amino acid sequence of the novel amylase derived from the strain KM1, i.e. Sequence No. 6, and that derived from the strain ATCC 33909, i.e. Sequence No. 8; and on the base sequence coding for the novel amylase derived from the strain KM1, i.e. Sequence No. 5, and that derived from the strain ATCC 33909, i.e. Sequence No. 7. The results as to the amino acid sequences are shown in Fig. 40, and the results as to the base sequences are shown in Fig. 41. In each figure, the upper line indicates the sequence derived from the strain 33909, the lower line indicates the sequence derived from the

10

15

20

25

30

35

strain KMl, and the symbol "*" in the middle line indicates the portions equal in both strains. Each of the couples indicated with symbol "." in Fig. 40 are a couple of amino acid residues which mutually have similar characteristics. The homology values are about 59% and 64% on the levels of

the amino acid sequences and the base sequences, respectively.

Example II-24 Hybridization Tests between the gene coding for the Novel Amylase Derived from the Sulfolobus solfataricus strain KM1 or the Sulfolobus acidocaldarius strain ATCC 33909 and Chromosome DNAs Derived from the Other Organisms

Chromosome DNAs were obtained from the Sulfolobus solfataricus strain DSM 5833, the Sulfolobus shibatae strain DSM 5389, the Acidianus brierleyi strain DSM 1651, and the E. coli strain JM109, and digested with a restriction enzyme Hind III according to the procedure described in Example II-16.

These digested products were separated by 1% agarose gel electrophoresis, and transferred using the Southern blot technique to a Hybond-N membrane manufactured by Amersham Japan Co. The Pst I fragment of about 1.9 kbp (corresponding to the sequence from the 1st base to 1845th base of Sequence No. 5), which derived from pKAl was labeled using a DIG system kit manufactured by Boehringer Mannheim Co., and the resultant was subjected to a hybridization test with the above-prepared membrane.

The hybridization was performed under the conditions of 40°C for 3 hours with 5 × SSC, and washing was performed by treating twice with 2 × SSC containing 0.1% of SDS at 40°C for 5 min., and twice with 0.1 × SSC containing 0.1% of SDS at 40°C for 5 min.

As a result, the Pst I fragment could hybridize with a fragment of about 13.0 kbp derived from the Sulfolobus solfataricus strain DSM 5833, a fragment of about 9.8 kbp derived from the Sulfolobus shibatae strain DSM 5389, and a fragment of about 1.9 kbp derived from the Acidianus brierleyi strain DSM 1651. On the other hand, no hybrid

10

15

20

25

30

35

formation was observed in fragments derived from the $E.\ coli$ strain JM109 which was used as a negative control.

Further, chromosome DNAs were obtained according to the procedure described in Example II-16 from the Sulfolobus solfataricus strains KM1, DSM 5354, DSM 5833, ATCC 35091, and ATCC 35092; the Sulfolobus acidocaldarius strains ATCC 33909, and ATCC 49426; the Sulfolobus shibatae strain DSM 5389; the Acidianus brierleyi strain DSM 1651; and the E. coli strain JM109, and digested with restriction enzymes, Xba I, Hind III, and Eco RV. These digested products were separated by 1% agarose gel electrophoresis and transferred using the Southern blot technique to a Hybond-N+ membrane The region from the manufactured by Amersham Japan Co. 1393th base to the 2121th base of Sequence No. 7 (obtained digesting p09Al prepared in Example II-22 restriction enzymes Eco T22I and Eco RV followed by separation in a gel) was labeled with 32P according to the procedure described in Example II-22 to make a probe, and this probe was subjected to a hybridization test with the above prepared membrane. The hybridization was performed overnight under the conditions of 60°C with 6 × SSPE containing 0.5% of SDS, and washing was performed by treating twice with 2 x SSPE containing 0.1% of SDS at room As a result, the following temperature for 10 min. fragments were found to form hybrids: the fragments of about 3.6 kbp, about 1.0 kbp, about 0.9 kbp, about 0.9 kbp, and about 1.0 kbp derived from the Sulfolobus solfataricus strains KM1, DSM 5354, DSM 5833, ATCC 35091, and ATCC 35092, respectively; the fragments of about 0.9 kbp, and about 0.9 kbp derived from the Sulfolobus acidocaldarius strains ATCC 33909, and ATCC 49426, respectively; the fragment of about 1.4 kbp derived from the Sulfolobus shibatae strain DSM 5389; and the fragment of about 0.9 kbp derived from the Acidianus brierleyi strain DSM 1651. the other hand, no hybrid formation was observed as to the chromosome DNA of the E. coli strain JM109. Moreover, it was confirmed, through data banks of amino acid sequences (Swiss prot and NBRF-PDB) and a data bank of base sequences

15

20

25

30

35

(EMBL), and by using sequence-analyzing software, GENETYX (produced by Software Development Co.), that there is no sequence homologous to any of the amino acid sequences and base sequences within the scopes of Sequences No. 5, No. 6, No. 7, and No. 8. Consequently, the genes coding for the novel amylases were found to be highly conserved specifically in archaebacteria belonging to the order Sulfolobales.

Example III-1 Production of α,α-Trehalose by Using the

Recombinant Novel Amylase and the Recombinant Novel

Transferase

Production of α , α -trehalose was attempted by using the crude recombinant novel amylase obtained in Example II-19, the concentrated recombinant novel transferase obtained in Example I-20, and 10% soluble starch (manufactured by Nacalai tesque Co., special grade); and by supplementally adding pullulanase. The reaction was performed as follows.

At first, 10% soluble starch was treated with 0.5 - 50 Klebsiella pullulanase (derived from Units/ml of pneumoniae, and manufactured by Wako pure chemical Co.) at To the resultant, the above-mentioned 40°C for 1 hour. recombinant novel transferase (10 Units/ml) and the abovementioned recombinant novel amylase (150 Units/ml) were added, and the mixture was subjected to a reaction at pH The reaction was stopped by 5.5 and 60°C for 100 hours. heat-treatment at 100°C for 5 min., and the non-reacted substrate was hydrolyzed with glucoamylase. The reaction mixture was analyzed by an HPLC analyzing method under the conditions described in Example II-1.

The analysis results by TSK-gel Amide-80 HPLC are shown in Fig. 42.

Here, as to enzymatic activity of the recombinant novel amylase, 1 Unit is defined as the activity of liberating 1 μmol of $\alpha,\alpha\text{-trehalose}$ per hour from maltotriosyltrehalose. As to enzymatic activity of the recombinant novel transferase, 1 Unit is defined as the activity of producing 1 μmol of glucosyltrehalose per hour from maltotriose. As to enzymatic activity of pullulanase,

1 Unit is defined as the activity of producing 1 μmol of maltotriose per minute at pH 6.0 and 30°C from pullulan.

The yield of α,α -trehalose was 67% when 50 Units/ml of pullulanase was added. This value suggests that the recombinant novel amylase can bring about almost the same yield as the purified novel amylase derived from the Sulfolobus solfataricus strain KMl can under the above reaction condition.

10

15

INDUSTRIAL APPLICABILITY

A novel, efficient and high-yield process for producing trehaloseoligosaccharide, such as glucosyltrehalose and maltooligosaccharide, and other saccharides from a raw material such as maltooligosaccharide can be provided by using a novel transferase which is obtained by an enzyme-producing process according to the novel purification process of the present invention, and which can act on saccharides, such as maltooligosaccharide, to produce trehaloseoligosaccharide, such as glucosyltrehalose and maltooligosyltrehalose, and other saccharides.

A novel, efficient and high-yield process for producing α, α -trehalose from a glucide raw material such as starch, starch hydrolysate and maltooligosaccharide can be provided by using the novel amylase of the present invention in combination with the novel transferase of the present invention.

Sequence Listing

Sequence Number: 1

Sequence Length: 2578

Type of Sequence: Nucleic acid

Strandedness: Single

Topology: Linear

Molecule Type: Genomic DNA

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

GCATGCCATT AAAAGATGTA ACATTTTACA CTCCAGACGG TAAGGAGGTT GATGAGAAAG 60
CATGGAATTC CCCAACGCAA ACTGTTATTT TCGTGTTAGA GGGGAGCGTA ATGGATGAGA 120
TTAACATCTA TGGAGAGAGA ATTGCGGATG ATTCATTCTT GATAATTCTT AACGCAAATC 180
CCAATAACGT AAAAGTGAAG TTCCCAAAGG GTAAATGGGA ACTAGTTGTT GGTTCTTATT 240
TGAGAGAGAT AAAACCAGAA GAAAGAATTG TAGAAGGTGA GAAGGAATTC GAAATTGAGG 300
GAAGAACAGC ATTAGTTTAT AGGAGGACAG AACT ATG ATA ATA GGC ACA TAT AGG 355

Met IIe IIe Gly Thr Tyr Arg

5

CTG CAA CTC AAT AAG AAA TTC ACT TTT TAC GAT ATA ATA GAA AAT TTG 403 Leu Gln Leu Asn Lys Lys Phe Thr Phe Tyr Asp Ile Ile Glu Asn Leu

1

10

15

GAT	TAT	TTT	AAA	GAA	TTA	GGA	GTA	TCA	CYC	CTA	TAT	CTA	TCT	CCA	ATA	451
A s p	Tyr	Phe	Lys	Glu	Leu	Gly	V a I	Ser	His	Leu	Tyr	Leu	Ser	Pro	11 e	
	25					30					35					
CTT	AAG	GCT	AGA	CCY	GGG	AGC	ACT	CAC	GGC	TAC	GAT	GTA	GTA	GAT	CAT	499
Leu	Lys	Ála	Arg	Pro	Gly	Ser	Thr	His	Gly	Tyr	Asp	V a l	V a l	Asp	His	
40					45					50					55	
AGT	GAA.	ATT	ТАК	GAG	GAA	TTA	GGA	GGA	GYY	GAG	GGG	TGC	TTT	AAA	CTA	547
Ser	Glu	He	Asn	Glu	Glu	Leu	Gly	Gly	Glu	Glu	Gly	Cys	Phe	Lys	Leu	
				60					65					70		
GTT	AAG	GAA	GCT	AAG	AGT	AGA	GGT	TTA	GAA	ATC	ATA	CAA	GAT	ATA	GTG	595
Y a i	Lys	Glu	Ala	Lys	Ser	Arg	Gly	Leu	Glu	lle	lle	Gln	Ásp	lle	V a l	
			75					80 .					85			
CCA	AAT	CAC	ATG	GCG	GTA	CAT	CAT	ACT	AAT	TGG	AGA	CTT	ATG	GAT	CTG	643
Pro	A s n	His	Met	Ala	V a l	His	His	Thr	A s n	Trp	Arg	Leu	Met	Asp	Leu	
		90					95					100				
ATT	AAG	AGT	TGG	AAG	TAK	AGT	ÅÅÅ	TAC	TAT	AAC	TAT	TTT	GAT	CAC	TAC	691
Lei	ı Lys	Sei	Ttp	Lys	Ası	s Sei	Lys	Тун	Tyl	Ası	т Туг	Pho	e Ası	His	s Tyr	
	105					110					115					
GAT	GAT	GAC	AAG	ATA	ATC	CTC	CCA	ÁTÁ	CTT	GAG	GAC	GAG	TTG	GAT	ACC	739
Asp	Asp	Asp	Lys	l l e	1 l e	Leu	Pro	I I e	Leu	Glu	Ásp	Glu	Leu	Asp	Thr	
120					125					130					135	
GTT	ATA	GAT	AAG	GGA	TTG	ATA	AAA	CTA	CYC	AAG	GAT	TAA	ATA	GAG	TAC	787
Val	lle	Asp	Lys	Gly	Leu	l l e	Lys	Leu	Gln	Lys	Asp	A s n	lle	Glu	Tyr	
				140					145					150		

AGA	GGG	CTT	ATA	TTA	CCT	ATA	TAA	GAT	GAA	GGA	GTT	GAA	TTC	TTG	AAA	835
Arg	Gly	Leu	I l e	Leu	Pro	Ιle	A s n	Asp	Glu	Gly	V a l	Glu	Phe	Leu	Lys	
			155					160					165			
AGG	ATT	AAT	TGC	TTT	GAT	AAT	TCA	TGT	TTA	AAG	AAA	GAG	GAT	ATA	AAG	883
Årg	lle	A s n	Суs	Phe	Дsр	A s n	Ser	Cys	Leu	Lys	Lys	Glu	Asp	lle	Lys	
		170					175					180				
AAA	TTA	CTA	TTA	ATA	CÁÁ	TAT	TAT	CAG	CTA	ACT	TAC	TGG	AAG	AAA	GGT	931
Lys	Leu	Leu	Leu	He	Gln	Tyr	Tyr	Gln	Leu	Thr	Tyr	Trp	Lys	Lys	Gly	
	185					190					195					
TAT	CCY	AAC	TAT	AGG	AGA	TTT	TTC	GCA	GTA	AAT	GAT	TTG	ATA	GCT	GTT	979
Tyr	Pro	Asn	Tyr	Arg	λιg	Phe	Phe	Ala	Y a l	Asn	Asp	Leu	I l e	Ala	V a l	
200					205					210					215	
AGG	GTA	GAA	TTG	GAT	GAA	GTA	TTT	AGA	GAG	TCC	CAT	GAG	ATA	ATT	GCT	1027
Arg	V a l	Glu	Leu	Asp	Glu	V a l	Phe	å r g	Glu	Ser	His	Glu	I I e	lle	Ala	
				220					225					230		
AAG	CTA	CCA	GTT	GAC	GGT	TTA	AGA	ATT	GAC	CAC	ÅTÅ	GAT	GGÁ	CTA	TAT	1075
Lys	Leu	Pro	V a l	Å s p	Gly	Leu	Årg	lle	Asp	His	lle	Asp	Gly	Leu	Tyr	
			235					240					245			
AAC	CCT	AAG	GAG	TAT	TTA	GAT	AAG	CTA	AGA	CAG	ATT	GTA	GGA	AAT	GAT	1123
Asn	618	Lys	Glu	Tyr	Leu	Asp	Lys	Leu	Åιg	Gln	Leu	V a 1	Gly	Asn	Asp	
		250					255					260				
AAG	ATA	ATA	TAC	GTA	GYC	AAG	ATA	TTG	TCA	ATC	AAC	GAG	AAA	KTT	YCY	1171
lys	lle	I l e	Tyr	V a l	Glu	Lys	l l e	Leu	Ser	He	λsn	Clu	Lys	Leu	Arg	
	265					270					275					

GAT	GAT	TGG	AAA	GTA	GAT	GGG	ACT	ACT	GGA	TAT	GAT	TTC	TTG	AAC	TAC	1219
Аsр	Asp	Trp	Lys	Y a l	Asp	Gly	Thr	Thr	Gly	Tyr	Ås p	Phe	Leu	A s n	Tyr	
280					285					290					295	
GTT	AAT	ATG	CTA	TTA	GTA	GAT	GGA	AGT	GGT	GAG	GAG	GAG	TTA	ACT	AAG	1267
V a l	Asn	Me t	Leu	Leu	Y a I	Ásp	Gly	Ser	Gly	Glu	Glu	Glu	Leu	Thr	Lys	
				300					305					310		
TTT	TAT	GAG	AAT	TTC	ATT	GGA	AGG	AAA	ATC	AAT	ATA	GAC	GAG	TTA	ATA	1315
Phe	Tyr	Glu	Asn	Phe	lle	Gly	γιβ	Lys	I I e	å s n	Ile	Å s p	Glu	Leu	lle	
			315					320					325			
ATA	CAA	AGT	AAA	AAA	TTA	GTT	GCA	AAT	CAG	TTA	TTT	AAA	GGŢ	GAC	ATT	1363
He	Gln	Ser	Lys	Lys	Leu	V a l	Ala	Asn	GIn	Leu	Phe	Lys	Gly	Asp	He	
		330					335					340				
GAA	AGA	TTA	AGC	AAG	TTA	CTG	AAC	GTT	AAT	TAC	GAT	TAT	TTA	GTA	GAT	1411
Glu	Arg	Leu	Ser	Lys	Leu	Leu	Asn	V a l	Asn	Tyr	Аsр	Tyr	Leu	V a l	Ásp	
	345					350					355					
TTT	CTA	GCA	TGT	ATG	AAA	AAA	TAC	AGG	ACT	TAT	ATT	CCA	TAT	GAG	GAT	1459
Phe	Leu	Ala	Cys	Met	Lys	Lys	Tyr	Arg	Thr	Tyr	Leu	Pro	Tyr	Glu	Asp	
360					365					370					375	
ATT	AAC	GGA	ATA	AGG	GAA	TGC	GAT	AAG	GAG	GGA	AAG	TTA	AAA	GAT	GAA	1507
He	A s n	Gly	Ile	Arg	Glu	Cys	Аsр	Lys	Glu	Gly	Lys	Leu	Lys	Asp	Glu	
				380					385					390		
AAG	GGA	ATC	ATG	AGA	CTC	CAA	CAA	TAC	ATG	CCA	GCA	ATC	TTC	GCT	λλG	1555
Lys	Gly	lle	Met	γιβ	Leu	Gln	Gln	Tyt	Met	610	Ala	l l e	Phe	Ala	Lys	
			395					400					405			

GGC	TAT	GAG	GAT	ACT	3 O A	CTC	TTC	ATC	TAC	TAK	AGA	ATT	ፐፐል	TCC	CTT	1603
Gly	Tyr	Glu	Аsр	Thr	Thr	Leu	Phe	[] e	Tyr	A s n	Årg	Leu	lle	S e r	Leu	
		410					415					420				
AAC	GAG	GTT	GGG	AGC	GAC	CTA	AGA	AGA	TTC	АGТ	TTA	AGC	ATC		GAC	1651
A s n	Glu	Y a l	Gly	Ser	Аsр	Leu	Åιg	Årg	P h e	Ser	Leu	Set	I l e	Lys	Хsр	
	425					430					435					
TTT	CAT	AAC	TTT	AAC	CTA	Y C C	AGA	GTÁ	AAT	Y C C	ATA	TCA	ATG	AAC	ACT	1699
Phe	His	λsπ	Phe	A s n	Leu	Ser	λιg	V a l	A s n	Thr	lle	Ser	Met	λsn	Thr	
440					445					450					455	
CTT	TCC	ACT	CAT	GAT	X C T	AAA	TTC	AGT	GAA	GAC	GTT	AGA	GCT	AGA	ATA	1747
Leu	Ser	Thr	His	Аsр	Thr	L y s	Phe	Ser	Glu	λsp	V a l	Årg	Ala	λιg	Ile	
				460					465					470		
TCA	GTA	CTA	TCT	GAG	ATA	CCA	AAG	GAG	TGG	GAG	GAG	AGG	GTA	ATA	TAC	1795
Ser	V a l	Leu	Ser	Glu	1 l e	Pro	Lys	Glu	Trp	Glu	Glu	Arg	Y a l	[l e	Tyr	
			475					480					485			
TGG	CAT	GAT	TTG	TTA	AGG	CCA	TAK	TTA	GAT	' AAA	AAC	GAT	GAG	TAT	AGA	1843
Trp	His	Åsp	Leu	Leu	λιg	Pro	. Asn	lle	A s p	Lys	A s n	Asp	Glu	Tyr	Årg	
		490					495	,				500	1			
TTT	TAT	CAA	A C A	CTT	GTG	GGA	A A G T	TAC	G A C	G G G A	TTT	GAT	TAA T	AAG	GAG	1891
P h e	e Tyr	Glm	The	Leu	ıYal	Gly	7 Sei	r Tyr	Gli	ı Gly	Phe	e Asp) Asr	Lys	Glu	
	505	·)				514	0				515	5				
A G A	TTA A	AA(G AA(CAC	OTA C	TK:	ነለሉ ፕ	G GT(AT.	A AGA	A GA	A GC	144	G GTA	CAT	1939
Arg	g Ile	e Lys	s Ası	n Hi	s Net	[1]	e Ly:	s Val	11	s 418	g Gli	u Ala	a Ly:	s Va	His	
521)				525)				53(0				535	

ACA	ACG	TGG	GAA	AAT	CCT	AAT	ATA	GYC	TAT	GAA	AAG	AAG	GTT	CTG	GGT	1987
n d T	Thr	Trp	Glu	λsn	Pro	A s n	He	Glu	Tyr	Glu	Lys	Lys	Val	Leu	Gly	
				540					545					550		
TTC	ATA	GAT	GAA	GTG	TTC	GAG	AAC	AGT	AAT	TTT	AGA	AAT	GAT	TTT	GAA	2035
Phe	I I e	Asp	Glu	Val	Phe	Glu	A s n	Ser	A s n	Phe	Arg	A s n	Åsр	Phe	Glu	
			555					560					565			
AAT	TTT	GAA	AAG	AAA	ATA	GTT	TAT	TTC	GGT	TAT	ATG	AAA	TCA	TTA	λTC	2083
A s n	Phe	Glu	Lys	Lys	He	V a l	Tyr	Phe	Gly	Tyr	Met	Lys	Ser	Leu	He	
		570					575					580				
GCA	ACG	ACA	CTT	AGG	TTC	CTT	TCG	CCC	GGT	GTA	CCA	GAT	ATT	TAT	CAA	2131
Ala	Thr	Thr	Leu	Årg	Phe	Leu	1 3 2	019	Gly	Y a l	Pro	Ásp	lle	Tyr	Gln	
	585					590					595					
GGA	ACT	GAA	GTT	TGG	AGA	TTC	TTA	CTT	ACA	GAC	CCA	GAT	AAC	AGA	ATG	2179
Gly	Thr	Glu	V a l	Trp	Årg	P h e	Leu	Leu	Thr	Asp	Pro	Asp	Asn	Árg	Mel	
600					605					610					615	
CCG	GTG	GAT	TTC	AAG	AAA	CTA	AAG	GAA	TTA	ATT	AAT	AAT	TTG	ACT	GAA	2227
Pro	V a l	Asp	Phe	Lys	Lys	Leu	Lys	Glu	Leu	Leu	A s n	Asn	Leu	Thr	Glu	
				620					625					630		
AAG	AAC	TTA	GAA	CTC	TCA	GAT	CCY	AGA	GTC	AAA	ATG	TTA	TAT	GTT	AAG	2275
Lys	Asn	Leu	Glu	Leu	Ser	Asp	Pro	Årg	V a l	Lys	Met	L e u	Tyr	V a l	Lys	
			635					640					845			
AAA	TTG	CTA	CAG	CTT	ΑGλ	AGA	GAG	TAC	TCA	CTA	AAC	GAT	TAT	AAA	CCY	2323
Lys	Leu	Leu	Gln	Leu	γιβ	Arg	Glu	Tyı	1 s 2	Leu	Asn	Asp	Tyr	Lys	019	
		650					655					660				

TTG CCC TTT GGC TTC CAA AGG GGA AAA GTA GCT GTC CTT TTC TCA CCA 2371 Leu Pro Phe Gly Phe Gln Arg Gly Lys Val Ala Val Leu Phe Ser Pro 665 675 670 ATA GTG ACT AGG GAG GTT AAA GAG AAA ATT AGT ATA AGG CAA AAA AGC 2419 lle Val Thr Arg Glu Val Lys Glu Lys lle Ser lle Arg Gln Lys Ser 680 685 690 695 GTT GAT TGG ATC AGA AAT GAG GAA ATT AGT AGT GGA GAA TAC AAT TTA 2467 Val Asp Trp lie Arg Asn Glu Glu ile Ser Ser Gly Glu Tyr Asn Leu 705 710 700 AGT GAG TTG ATT GGG AAG CAT AAA GTC GTT ATA TTA ACT GAA AAA AGG 2515 Ser Glu Leu Ile Gly Lys His Lys Val Val Ile Leu Thr Glu Lys Arg 715 720 725 GAG TGAACTACCT ACATAGATTT ATTCTTGAAC TACTCTGGTC AGAAATGTAT 2568 Glu TACGCAGATC 2578

Sequence Number: 2

Sequence Length: 728

Type of Sequence : Amino acid

Strandedness: Single

Topology: Linear

Molecule Type: Protein

Original Source

Organism : Sulfolobus solfataricus

Strain: KM1

Sequence

Met lle lle Gly Thr Tyr Arg Leu Gln Leu Asn Lys Lys Phe Thr Phe Tyr Asp Ile Ile Glu Asn Leu Asp Tyr Phe Lys Glu Leu Gly Val Ser His Leu Tyr Leu Ser Prolle Leu Lys Ala Arg Pro Gly Ser Thr His Gly Tyr Asp Val Val Asp His Ser Glu Ile Asn Glu Glu Leu Gly Gly Glu Glu Gly Cys Phe Lys Leu Val Lys Glu Ala Lys Ser Arg Gly Leu Glu lle lle Gln Asp lle Val Pro Asn His Met Ala Val His His Thr Asn Trp Arg Leu Met Asp Leu Leu Lys Ser Trp Lys Asn Ser Lys Tyr Tyr Asn Tyr Phe Asp His Tyr Asp Asp Asp Lys Ile Ile Leu Pro Ile Leu Glu Asp Glu Leu Asp Thr Yal lle Asp Lys Gly Leu lle Lys Leu Gin Lys Asp Asn lle Glu Tyr Arg Gly Leu lle Leu Pro lle Asn Asp Glu Gly Val Glu Phe Leu Lys Arg lle Asn Cys Phe Asp Asn Ser Cys

Leu Lys Lys Glu Asp lie Lys Lys Leu Leu Leu lie Gin Tyr Tyr Gin Leu Thr Tyr Trp Lys Lys Gly Tyr Pro Asn Tyr Arg Arg Phe Phe Ala Val Asn Asp Leu lle Ala Val Arg Val Glu Leu Asp Glu Val Phe Arg Glu Ser His Glu Ile Ile Ala Lys Leu Pro Val Asp Gly Leu Arg Ile Asp His Ile Asp Gly Leu Tyr Asn Pro Lys Glu Tyr Leu Asp Lys Leu Arg Gln Leu Val Gly Asn Asp Lys Ile Ile Tyr Val Glu Lys Ile Leu Ser lie Asn Glu Lys Leu Arg Asp Asp Trp Lys Val Asp Gly Thr Thr Gly Tyr Asp Phe Leu Asn Tyr Val Asn Met Leu Leu Val Asp Gly Ser Gly Glu Glu Glu Leu Thr Lys Phe Tyr Glu Asn Phe lle Gly Arg Lys lle Asn lle Asp Glu Leu lle lle Gln Ser Lys Lys Leu Val Ala Asn Gln Leu Phe Lys Gly Aspille Glu Arg Leu Ser Lys Leu Leu Asn Val Asn Tyr Asp Tyr Leu Val Asp Phe Leu Ala Cys Met Lys Lys Tyr Arg

The Tyr Leu Pro Tyr Glu Asp Ile Asn Gly Ile Arg Glu Cys Asp Lys Glu Gly Lys Leu Lys Asp Glu Lys Gly Ile Met Arg Leu Gln Gln Tyr Met Pro Ala Ile Phe Ala Lys Gly Tyr Glu Asp Thr Thr Leu Phe lle Tyr Asn Arg Leu lle Ser Leu Asn Glu Val Gly Ser Asp Leu Arg Arg Phe Ser Leu Ser IIe Lys Asp Phe His Asn Phe Asn Leu Ser Arg Val Asn Thr Ile Ser Met Asn Thr Leu Ser Thr His Asp Thr Lys Phe Ser Glu Asp Val Arg Ala Arg lle Ser Val Leu Ser Glu 11e Pro Lys Glu Trp Glu Glu Arg Yal Ile Tyr Trp His Asp Leu Leu Arg Pro Asn Ile Asp Lys Asn Asp Glu Tyr Arg Phe Tyr Gln Thr Leu Val Gly Ser Tyr Glu Gly Phe Asp Asn Lys Glu Arg Ile Lys Asn His Met Ile Lys Val lle Arg Glu Ala Lys Val His Thr Thr Trp Glu Asn Pro Asn Ile Glu Tyr Glu Lys Lys Yal Leu Gly Phe lle Asp Glu Yal Phe Glu Asn Ser

Asn Phe Arg Asn Asp Phe Glu Asn Phe Glu Lys Lys lle Yal Tyr Phe Gly Tyr Met Lys Ser Leu Ile Ala Thr Thr Leu Arg Phe Leu Ser Pro Gly Val Pro Asp lie Tyr Gln Gly Thr Glu Val Trp Arg Phe Leu Leu Thr Asp Pro Asp Asn Arg Met Pro Val Asp Phe Lys Lys Leu Lys Glu Leu Leu Asn Asn Leu Thr Glu Lys Asn Leu Glu Leu Ser Asp Pro Arg Val Lys Met Leu Tyr Val Lys Lys Leu Leu Gln Leu Arg Arg Glu Tyr Ser Leu Asn Asp Tyr Lys Pro Leu Pro Phe Gly Phe Gin Arg Gly Lys Val Ala Val Leu Phe Ser Pro Ile Val Thr Arg Glu Val Lys Glu Lys lle Ser lle Arg Gln Lys Ser Val Asp Trp lle Arg Asn Glu Glu lle Ser Ser Gly Glu Tyr Asn Leu Ser Glu Leu lle Gly Lys His Lys Val Val lle Leu Thr Glu Lys Arg Glu

Sequence Number: 3

Sequence Length: 3467

Type of Sequence : Nucleic acid

Strandedness : Single

Topology: Linear

Molecule Type : Genomic DNA

Original Source

Organism : Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

GCTAATAA	A C	TGAACAATGA	GGACGGAATG	AATGAAAATT	ATAGCTGGAA	TTGTGGAGTA	60
GAAGGAGA	АA	CTAACGATTC	TAATATTCTT	TATTGTAGAG	AAAACAAAG	AAGAAATTTT	120
GTAATAAC	ΑT	TATTTGTTAG	CCAAGGTATA	CCAATGATCT	TAGGGGGAGA	CGAAATAGGA	180
AGAACACA	A A	AAGGCAACAA	TAATGCTTTT	TGTCAGGATA	ATGAGACAAG	TTGGTATGAT	240
TGGAACCT	TG	ATGAAAATCG	TGTAAGGTTT	CATGATTTTG	TGAGGAGACT	TACCAATTTT	300
TATAAAGC	TC	ATCCGATATT	TAGGAGGGCT	AGATATTTC	AGGGTAAGAA	GTTACACGGT	360
TCCCCATT	'AA	AGGATGTGAC	GTGGCTAAAA	CCTGACGGCA	ATGAAGTTGA	TGATTCAGTG	420
TGGAAATC	TC	CAACAAATCA	TATTATTAT	ATATTAGAGG	GAAGTGCTAT	CGATGAAATA	480
AATTATAA	TG	GAGAAAGGAT	AGCTGACGAC	ACTTTTCTAA	TTATTTTGAA	TGGAGCAAGT	540
ACTAATCT	ÅTĨ	AGATAAAAGT	ACCTCATGGA	AAATGGGAGT	TAGTGTTACA	TCCTTATCCA	600
CATGAGC	CAT	CTAACGATAA	AAAGATAATA	GAAAACAACA	AAGAAGTAGA	AATAGATGGA	660
AAGACTG	CAC	TAATTTACAG	GAGGATAGAG	TTCCAGTGAT	ATCAGCAACC	TACAGATTAC	720
AGTTAAA	144	GAATTTTAAT	TTTGGTGACG	TAATCGATAA	CCTATGGTAT	TTTAAGGATT	780

TAGG	AGTT	TC C	OTAD	тста	C CT	стст	CCTG	TCT	T	TG G	ст т	CG C	CA G	GA A	GT AA	C 836
									М	et A	la S	er P	ro G	ly S	er As	n
										1				5		
CAT	GGG	TAC	GAT	GTA	ATA	GAT	CAT	TCA	AGG	ΑTΑ	AAC	GAT	GÅÅ	CTT	GGA	884
His	Gly	Tyr	Аsр	V a l	I l e	Аsр	His	Ser	Arg	lle	A s n	Asp	Glu	Leu	Gly	
		10					15					20				
GGA	GAG	AAA	GAA	TAC	AGG	AGA	ለፐፐ	ATA	GAG	ACA	GCT	CAT	ACT	ATT	GGA	932
Gly	Glu	Lys	Glu	1 y T	λιg	Åιg	Leu	He	Glu	Thr	Ala	His	Thr	lle	Gly	
	25					30					35					
TTA	GGT	ATT	ATA	CAG	GAC	ATA	GTA	CCY	AAT	CAC	ATG	GCT	GTA	AAT	TCT	980
Leu	Gly	lle	lle	Gln	Аsр	l l e	V a l	Pro	A s n	His	Met	Ala	V a l	A s n	Ser	
40					45					50					55	
CTA	AAT	TGG	CGA	CTA	ATG	GAT	GTA	TTA	AAA	ATG	GGT	AAA	AAG	AGT	AAA	1028
Leu	Asn	Trp	Arg	Leu	Me t	Asp	V a l	Leu	Lys	Met	Gly	Lys	Lys	Ser	Lys	
				60					6 5					70		
TAT	TAT	ACG	TAC	TTT	GAC	TTT	TTC	CCY	GAA	GAT	GAT	AAG	λTλ	CGA	TTA	1076
Tyr	Tyr	Thr	Tyr	Phe	Аsр	Phe	P h e	Pro	Glu	Asp	Asp	Lys	[l e	Arg	Leu	
			75					80					85			
CCC	ATA	TTA	GGA	GAA	GAT	TTA	GAT	ACA	GTG	ATA	AGT	AAA	GGT	TTA	TTA	1124
org	[] e	Leu	Gly	Glu	λsр	Leu	Аsр	1 d T	V a l	lle	Ser	Lys	Gly	Leu	Leu	
		9 0	1				9 5					100				
A A G	ATA	GTA	. AAA	GAT	GGA	. GAT	GAA	TAT	TTC	CTA	GAA	TAT	TTC	AAA	TGG	1172
Lys	ile	: Yal	Lys	Asp	Gly	λsp	Glu	Tyr	Phe	Leu	Glu	Tyr	P h e	Lys	Тгр	
	109)				110					115	ı				

AAA	CTT	CCT	CTA	A C A	GAG	GTT	$GG\lambda$	AAT	GAT	k T k	TAC	GAC	ACT	k T T	CAA	1220
Lys	Leu	Pro	Leu	Thr	Glu	V a l	Gly	A s n	Аsр	11e	Tyr	λsp	Thr	Leu	Gin	
120					125					130					135	
AAA	CAG	AAT	TAT	ACC	CTA	ATG	TCT	TGG	AAA	AAT	CCT	CCT	AGC	TAT	AGA	1268
Lys	Głn	A s n	Tyr	Thr	Leu	Met	Ser	Trp	Lys	A s n	Pro	Pro	Ser	Tyr	γιδ	
				140					145					150		
CGA	TTC	TTC	GAT	GTT	AAT	ACT	ለፐፐ	ATA	GGA	GTA	AAT	GTC	GAA	ÁÁÁ	GAT	1316
ķιg	Phe	Phe	As p	V a l	A s n	Thr	Leu	He	Gly	Yal	A s n	V a l	Glu	Lys	A s p	
			155					160					165			
CAC	GTA	TTT	CAA	GAG	TCC	CAT	TCA	AAG	ATC	TTA	GAT	TTA	GAT	GTT	GAT	1364
His	Y a l	Phe	Gln	Glu	Ser	His	Ser	Lys	lle	Leu	As p	Leu	Asp	V a l	Asp	
		170					175					180				
GGC	TAT	AGA	ATT	GAT	CAT	ATT	GAT	GGA	KTT	TAT	GAT	CCT	GAG	AAA	TAT	1412
Gly	Tyr	Arg	He	Аsр	His	lle	λsp	Gly	Leu	Tyr	Asp	Pro	Glu	Lys	Tyr	
	185					190					195					
ATT	TAA	GAC	CTG	AGG	TCA	ATA	TTL	AAA	TAA	AAA	ATA	ATT	ATT	GTA	GAA	1460
lle	Åsп	Asp	Leu	Arg	Ser	I I e	lle	Lys	A s n	Lys	lle	lle	lle	Val	Glu	
200					205					210					215	
ÁÁÁ	ATT	CTG	GGA	TTT	CAG	GAG	GAA	ATT	AAA	TTÅ	TAA	TCA	GAT	GGA	ACT	1508
Lys	I I e	Leu	Gly	Phe	Gln	Glu	Glu	Leu	Lys	Leu	Asn	Ser	Яsр	Gly	Thr	
				220					225					230		
ACA	GGA	TAT	GAC	TTC	KTT	አልፐ	TAC	TCC	AAC	TTA	CTG	TTT	TAK	TTT	ÄÄT	1556
Thr	Gly	7 y r	λsp	Phe	Leu	λsn	Tyr	Ser	Αsn	Leu	Leu	Phe	As n	Phe	λsn	
			235					240					245			

CAA	GAG	ĀTĀ	ATG	GAC	AGT	λTλ	TAT	GAG	TAA	TTC	ACA	GCG	GAG	å å å	ATA	1604
Gln	Glu	l l e	Met	А́sp	Ser	l l e	n y T	Glu	A s n	Phe	Thr	Ala	Glu	Lys	lle	
		250					255					260				
TCT	ATA	AGT	GAA	AGT	k T k	AAG	AAA	ATA	አጸአ	GCG	CAA	ATA	ATT	GAT	GAG	1652
Ser	I l e	Ser	Glu	Ser	lle	Lys	Lys	I I e	Lys	Ala	Gln	lle	I I e	Asp	Glu	
	265					270					275					
CTA	TTT	AGT	TAT	GAA	GTT	AAA	AGA	TTA	GCA	TCA	CAA	CTA	GGA	ATT	AGC	1700
Leu	Phe	Ser	Tyr	Glu	Yal	Lys	Å r g	Leu	λla	Ser	Gln	Leu	Gly	[] e	Ser	
280					285					290					295	
TAC	GAT	ATA	TTG	A G A	GAT	TAC	CTT	TCT	TGT	ATA	GAT	GTG	TAC	AGA	ACT	1748
Tyr	Asp	I I e	Leu	Arg	λsp	Tyr	Leu	Ser	Cys	l l e	Asp	V a l	Tyr	Årg	Thr	
				300					305					310		
TAT	GCT	AAT	CAG	ATT	GTA	AAA	GAG	TGT	GAT	AAG	ACC	AAT	GAG	ATA	GAG	1796
Tyr	Ala	Å s n	Gln	I I e	Yal	Lys	Glu	Суs	Аsр	Lys	Thr	A s n	Glu	lle	Glu	
			315					320					325			
GAA	GCA	YCC	AAA	AGA	TAK.	CCA	GAG	GCT	TAT	ACT	ለለለ	TTA	CAA	CAA	TAT	1844
Glu	Ala	Thr	Lys	Arg	Asn	Pro	Glu	Ala	Tyr	Thr	Lys	Leu	Gln	Gln	Tyr	
		330					335					340				
ATG	CCA	GCA	GTA	TAC	GCT	AAA	GCT	TAT	GAA	GAT	ACT	TTC	CTC	TTT	AGA	1892
Met	Pro	Ala	Val	Tyı	λla	Lys	Ala	Tyr	Glu	λsp	Thr	Phe	Leu	Phe	Årg	
	3 4 5	ı				350					355					
TAC	: AAT	, YC5	TTA	i ATa	TC(ATA:	. 44	r GAG	GT1	GGA	, AG(C GAT	TTA	CGA	TAT	1940
Tyr	λsπ	ı Arg	Lei	ı H	e Sei	lle	: Ası	n Glu	Y a l	Gly	Sei	: Asp	Lei	ı Arg	Tyr	
360)				365)				370	}				375	

TAT	AAG	ATA	TCG	CCT	GAT	CYC	TTT	CAT	GTA	TTT	TAŁ	CAA	ÄÄÄ	CGA	AGA	1988
Tyr	Lys	I I e	Ser	Pro	Asp	Gln	Phe	His	Val	Phe	A s n	Gln	Lys	λıg	Arg	
				380					385					390		
GGA	AAA	ATC	ACA	CTA	AAT	GCC	ACT	AGC	ACA	CAT	GAT	ACT	AAG	TTT	AGT	2036
Gly	Lys	He	Thr	Leu	λsn	Аlа	Thr	Ser	Thr	His	Ås p	Thr	Lys	Phe	Ser	
			395					400					405			
GAA	GAT	GTA	AGG	ATG	AAA	ATA	AGT	GTA	TTA	AGT	GAA	TTT	CCT	GAA	GAA	2084
Glu	Asp	V a l	Årg	Met	Lys	lle	Ser	Val	Leu	Ser	Glu	Phe	Pro	Glu	Glu	
		410					415					420				
TGG	AAA	AAT	AAG	GTC	GAG	GAA	TGG	CAT	AGT	ATC	ATA	AAT	CCA	AAG	GTA	2132
Trp	Lys	Asn	Lys	Yal	Glu	Glu	Trp	His	Ser	lle	[]e	A s n	Pro	Lys	Y a l	
	425					430					435					
TCA	AGA	AAT	GAT	GAA	TAT	AGA	TAT	TAT	CAG	GTT	TTA	GTG	GGA	AGŢ	TTT	2180
Ser	Arg	Asn	Ásρ	Glu	ı y T	Arg	1 y T	Tyr	Gin	Yal	Leu	Val	Gly	Ser	Phe	
440					445					450					455	
TAT	GAG	GGA	TTC	TCT	AAT	GAT	TTT	AAG	GAG	A G A	ATA	AAG	CAA	CAT	ATG	2228
Tyr	Glu	Gly	Phe	Ser	A s n	As p	Phe	Lys	Glu	Årg	lle	Lys	Gln	His	Met	
				460					465					470		
ATA	AAA	AGT	GTC	AGA	GÀÀ	GCT	AAG	ATA	AAT	ACC	TCA	TGG	АGА	AAT	CAA	2276
lle	Lys	Ser	Y a l	Arg	Glu	Ála	Lys	lle	Åsn	Thr	Ser	Trp	Arg	A s n	Gln	
			475					480					485			
															TTT	2324
Asn	Lуs	Glu	Tyr	Glu	λsn	ı Arg	Yal	Met	Glu	Leu	V a l	Glu	Glu	The	Phe	
		490	١				495)				500)			

ACC	AAT	AAG	GAT	TTC	ATT	አአአ	AGT	TTC	ATG	λAλ	TTT	GAA	AGT	AAG	ATA	2372
Thr	A s n	Lys	Asp	Phe	I l e	Lys	Ser	Phe	Met	Lys	Phe	Glu	Ser	Lys	11e	
	505					510					515					
AGA	AGG	ATA	GGG	ATG	TTK	AAG	AGC	TTA	TCC	TTG	GTC	GCA	TTA	AAA	ATT	2420
Arg	Årg	I l e	Gly	Met	[[e	Lys	Ser	Leu	Ser	Leu	V a l	Ala	Leu	Lys	lle	
520					525					530					535	
ATG	TCA	GCC	GGT	ATA	CCT	GAT	TTT	TAT	CYC	GGA	ACA	GAA	ATA	TGG	CGA	2468
Met	Ser	Ala	Gly	lle	Pro	λsp	Phe	Tyr	Gln	Gly	Thr	Glu	ΙΙe	Trp	Arg	
				540					545					550		
TAT	TTA	CTT	ACA	GAT	CCA	GAT	AAC	AGA	GTC	CCA	GTG	GAT	TTT	AAG	AAA	2516
Tyr	Leu	Leu	Thr	Ásp	Pro	Asp	Asn	Arg	Yal	019	Y a l	Asp	Phe	Lys	Lys	
			555					560					565			
TTA	CAC	GAA	ATA	TTA	GAA	AAA	TCC	AAA	AAA	TTT	GAA	AAA	AAT	ATG	TTA	2564
Leu	His	Glu	l l e	Leu	Glu	Lys	Ser	Lys	Lys	Phe	Glu	Lys	Asn	Met	Leu	
		570					575					580				
GAG	TCT	ATG	GAC	GAT	GGA	AGA	ATT	AAG	ATG	TAT	TTA	ACA	TAT	AAG	CTT	2612
Glu	Ser	Met	Asp	Ås p	Gly	λιg	lle	Lys	Met	Tyr	Leu	Thr	Tyr	Lys	Leu	
	585					590					595					
TTA	TCC	CTA	AGA	AAA	CAG	TTG	GCT	GAG	GAT	TTT	ATT	AAG	GGC	GAG	TAT	2660
Leu	Ser	Leu	γιβ	Lys	Gln	Leu	Ala	Glu	Asp	Phe	Leu	Lys	Gly	Glu	Tyr	
600					605					610					615	
AAG	GGA	TTA	GAT	CTA	GAA	GAA	GGY	CTA	TGT	GGG	TTT	ΤΤk	AGG	TTT	AAC	2708
L7s	Gly	Leu	λsp	Leu	Glu	Glu	Gly	Leu	C 7 s	Gly	Phe	lle	λrg	Phe	λsn	
				620					625					630		

AAA	TTE	TTG	GTA	ATA	kT k	AAA	ACC	AAG	GGA	AGT	GTT	AAT	TAC	YYY	CTG	2756
Lys	lle	Leu	Yal	[] e	l l e	Lys	Thr	Lys	Gly	Ser	V a l	Asn	Tyr	Lys	Leu	
			635					640					645			
AAA	CTT	GAA	GAG	GGA	GCA	ATT	TAC	ACA	GAT	GTA	TTG	ACA	GGA	GAA	GAA	2804
Lys	Leu	Glu	Glu	Gly	Ala	I l e	Tyr	Thr	Аsр	V a l	Leu	Thr	Gly	Glu	Gla	
	,	650					655					660				
ATT	AAA	AAA	GAG	GTA	CAG	ATT	TAA	GAG	CTA	CCT	AGG	ÅTÅ	CTA	GTT	AGA	2852
lle	Lys	Lys	Glu	V a l	GIn	l l e	As n	Glu	Leu	Pro	Aıg	l l e	Leu	V a l	βıλ	
	665					670					675					
ATG	TAAC	GTTA'	TAA 1) T k k l	CGA1	rt ti	TAT	GTGA(AA(GATTI	TACG	CTTA	A C G A	AAA		2905
Met																
680																
GGA(CTGT1	î A A	ATCAA	CTTT	'T AT	rgtg <i>a</i>	ATTA	TGA	AAC(STAA	ATTA	TAAC	TT	TCCT(GAGGAT	2965
A A A (CATAT	TAT a	ATCT() TATC	T C1	CATT	GATA	TCA	CATO	SAGT	ATTA	GATI	AA	GGGG <i>A</i>	NAGTAA	3025
TTCT	TACO	GGA (CATTO	CAGGC	T G(STTTA	CAGT	ATA	CTGT	AGA	ATAT	GTAA	ATA	GGAAA	ATAAG	3085
AATA	\GGAA	CG (GACTI	TAGTO	T AC	רגגג	GCCC	CTAA	l A T G 1	GAA	AAGA	AGTA	ATA .	A C G C A	TTCTT	3145
CTG1	rgaac	GCA (GATG(CTAGO	iG Gá	ATTAA	AGAA	A A A A	GTG(CCA	TACT	`GTG(GTA	CTGAA	CTTGT	3205
CAGT	rgca <i>a</i>	TT.	T A A G A	VCT C A	. A A 1	AGAA	GGTA	AAA A	ATA1	TTT	TATA	CTGA	TA	A A T G A	GTTGT	3265
TTTA	CGCT	rga i	T A C G (GATAT	'A GT	TAT	CGAA	AT(CAAGA	TTT	TATT	TA A G A	AA	CTCA(CTTTA	3325
CACA	TATAI	î A A î	T A A G A	NTTG(C TA	TATI	rg A C A	TG(GACAT	AGA	AACO	SACA(GAA	A	IGATAT	3385
TAAC	SATTA	GT A	AGTG1	rgt A A	A AC	CTAGA	k K T K I	ATA	TTTA	TGT	TTGO	33460	GTA) OTTK	TAAAT	3445
TGAA	A G A A	AAC 1	ודאגז	r T T G A	.A AA	\										3467

Sequence Number: 4

Sequence Length: 680

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type: Protein

Original Source

Organism: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Met Ala Ser Pro Gly Ser Asn His Gly Tyr Asp Val Ile Asp His Ser 1 5 10 15 Arg lie Asn Asp Glu Leu Gly Gly Glu Lys Glu Tyr Arg Arg Leu Ile 20 25 30 Glu Thr Ala His Thr Ile Gly Leu Gly Ile Ile Gln Asp Ile Val Pro 35 40 45 Asn His Met Ala Val Asn Ser Leu Asn Trp Arg Leu Met Asp Val Leu 50 60 55 Lys Met Gly Lys Lys Ser Lys Tyr Tyr Thr Tyr Phe Asp Phe Phe Pro 85 70 75 Glu Asp Asp Lys Ile Arg Leu Pro Ile Leu Gly Glu Asp Leu Asp Thr

Val lie Ser Lys Gly Leu Leu Lys IIe Val Lys Asp Gly Asp Glu Tyr

100 110 105

90

95

Phe Leu Glu Tyr Phe Lys Tro Lys Leu Pro Leu Thr Glu Val Gly Asn Asp lle Tyr Asp Thr Leu Gln Lys Gln Asn Tyr Thr Leu Met Ser Trp Lys Asn Pro Pro Ser Tyr Arg Arg Phe Phe Asp Val Asn Thr Leu lle Gly Val Asn Val Glu Lys Asp His Val Phe Gln Glu Ser His Ser Lys lle Leu Asp Leu Asp Val Asp Gly Tyr Arg lle Asp His Ile Asp Gly Leu Tyr Asp Pro Glu Lys Tyr lle Asn Asp Leu Arg Ser Ile Ile Lys Asn Lys Ile Ile Ile Val Glu Lys Ile Leu Gly Phe Gln Glu Glu Leu Lys Leu Asn Ser Asp Gly Thr Thr Gly Tyr Asp Phe Leu Asn Tyr Ser Asn Leu Leu Phe Asn Phe Asn Gln Glu lle Met Asp Ser Ile Tyr Glu Asn Phe Thr Ala Glu Lys lle Ser Ile Ser Glu Ser Ile Lys Lys Ile Lys Ala Gln lle lle Asp Glu Leu Phe Ser Tyr Glu Val Lys Arg Leu Ala Ser Gln Leu Gly lle Ser Tyr Asp lle Leu Arg Asp Tyr Leu Ser

Cys lle Asp Val Tyr Arg Thr Tyr Ala Asn Gln lle Val Lys Glu Cys Asp Lys Thr Asn Glu Ile Glu Glu Ala Thr Lys Arg Asn Pro Glu Ala Tyr Thr Lys Leu Gln Gln Tyr Met Pro Ala Val Tyr Ala Lys Ala Tyr Glu Asp Thr Phe Leu Phe Arg Tyr Asn Arg Leu Ile Ser Ile Asn Glu Val Gly Ser Asp Leu Arg Tyr Tyr Lys Ile Ser Pro Asp Gln Phe His Val Phe Asn Gln Lys Arg Arg Gly Lys Ile Thr Leu Asn Ala Thr Ser Thr His Asp Thr Lys Phe Ser Glu Asp Val Arg Met Lys Ile Ser Val Leu Ser Glu Phe Pro Glu Glu Trp Lys Asn Lys Val Glu Glu Trp His Ser Ile Ile Asn Pro Lys Val Ser Arg Asn Asp Glu Tyr Arg Tyr Tyr Gin Val Leu Val Gly Ser Phe Tyr Glu Gly Phe Ser Asn Asp Phe Lys Glu Arg Ile Lys Gln His Met Ile Lys Ser Val Arg Glu Ala Lys Ile Asn The Ser Tep Arg Asn Gln Asn Lys Glu Tyr Glu Asn Arg Yal Met

Glu Lau Val Glu Glu Thr Phe Thr Asn Lys Asp Phe Ile Lys Ser Phe Met Lys Phe Glu Ser Lys Ile Arg Arg Ile Gly Met Ile Lys Ser Leu Ser Leu Val Ala Leu Lys IIe Met Ser Ala Gly IIe Pro Asp Phe Tyr Gin Gly Thr Glu lle Trp Arg Tyr Leu Leu Thr Asp Pro Asp Asn Arg Val Pro Val Asp Phe Lys Lys Leu His Glu Ile Leu Glu Lys Ser Lys Lys Phe Glu Lys Asn Met Leu Glu Ser Met Asp Asp Gly Arg Ile Lys Met Tyr Leu Thr Tyr Lys Leu Leu Ser Leu Arg Lys Gln Leu Ala Glu Asp Phe Leu Lys Gly Glu Tyr Lys Gly Leu Asp Leu Glu Glu Gly Leu Cys Gly Phe Ile Arg Phe Asn Lys Ile Leu Val Ile Ile Lys Thr Lys Gly Ser Val Asn Tyr Lys Leu Lys Leu Glu Glu Gly Ala lle Tyr Thr Asp Val Leu Thr Gly Glu Glu IIe Lys Lys Glu Val Gln IIe Asn Glu Leu Pro Arg Ile Leu Val Arg Met

Sequence Number: 5

Sequence Length: 2691

Type of Sequence: Nucleic acid

Strandedness: Single

Topology: Linear

Molecule Type: Genomic DNA

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

CTGCAGTAAC TAGCGCTATC GAAGACGTTA TAAAGAGAAG GATAAATAGA GTTCCAGTGA 60 GTCTAGAAGA CCTTTTTGAA TAAGGACTTT AATATCATTT AAATTTATTT TTTGGAACAT 120 GCAGAGGTAA ACCCATGAAT GTCATTTTCG ACGTATTAAA CGAGATCCAT GGGTTTTTTG 180 GTGCATTGTG GGCGGGAGCA GCTCTACTTA ACTACTTAGT TAAGCCTCAA GATAAGAGGC 240 AATTTGAGAG AATAGGGAAA TTCTTCATGA TAAACTCAGT CATTACAGTA ATAACTGGGA 300 TAATAATTTT CGCCTACATT TACCTAGCCC CTTATCAAGG GAATTTATTT CTAGTAGCGG 360 CAATTCTACG TTCAAGCCTT GACATTAGGT TAAGGGCCCTT ACTAAACTTA ATAGGAGGAG 420 CGTTTGGGTT ATTGGCTTTT GGGGCAGGGA TAGTTATAAG CAATAGGATA AGGCTTATGG 480 TACGTGTTAA GGAAGGTGAC GCTACAATCC TAGAGTTGAG GAATAGTATT GCCAATTTAT 540 CTAAAATTAG TTTAATCTTC TTATTACTTT CCTTAGCCAT GATGATACTT GCTGGTTCCA 600 TAGCACAAGT TATAAGTTAG AGTTGAAAGA AAAATTTA ATG ACG TTT GCT TAT AAA 656

Met The Phe Ala Tyr Lys

ATA	GAT	GGA	ÄÄT	GYC	GTA	ATC	TTT	ACC	TTA	TGG	GCA	CCT	TAT	CAA	AAG	704
He	Asp	Gly	A s n	Glu	V a l	lle	Phe	Thr	Leu	Trp	Аlа	Pro	Tyr	Gln	Lys	
				10					15					20		
AGC	GTT	AAA	CTA	AAG	GTT	CTA	GAG	AAG	GGA	CTT	TAC	GAA	ATG	GAA	AGA	752
Set	V a l	Lys	L e u	Lys	V a l	Leu	Glu	Lys	Gly	Leu	Tyr	Glu	Met	Glu	λιg	
			25					30					35			
GAT	GAA	AAA	GGT	TAC	TTC	ACC	ATT	ACC	TTA	AAC	AAC	GTA	AAG	GTT	AGA	800
Asp	Glu	Lys	Gly	Tyr	Phe	Thr	lle	Thr	Leu	A s n	A s n	Y a l	Lys	V a l	γιβ	
		40					45					50				
GAT	AGG	TAT	AAA	TAC	GTT	TTA	GAT	GAT	GCT	AGT	GAA	ATA	CCA	GAT	CCA	8 4 8
Asp	Arg	Tyr	Lys	Tyr	Y a I	Leu	Аsр	Asp	Ala	Ser	Glu	l l e	Pro	Asp	P 1 0	
	55					60					65					
GCA	TCC	AGA	TAC	CAA	CCA	GAA	GGT	GTA	CAT	GGG	CCT	TCA	CAA	ATT	ATA	896
Ala	Ser	Arg	Tyr	Gln	Pro	Glu	Gly	Y a l	His	Gly	Pro	Ser	Gln	lle	He	
70					75					80					85	
CAA	GAA	AGT	AAA	GAG	TTC	AAC	AAC	GAG	ACT	TTT	CTG	AAC	AAA	GAG	GAC	944
Gln	Glu	Ser	Lys	Glu	Phe	Asn	A s n	Glu	Thr	Phe	Leu	Lys	Lys	Glu	Угр	
				90					95					100)	
TTG	ATA	ATT	TAT	GAA	ATA	CYC	GTG	GGG	ACT	TTC	ACT	CCA	GAG	GGA	ACG	992
Leu	I l e	11e	Tyr	Glu	lle	His	Y a l	Gly	Thr	Phe	Thr	Pro	Glu	Gly	Thr	
			105					110					115			
TTT	GAG	GGY	GTG	λTλ	AGG	አአአ	CTT	GYC	TAC	ΤΤλ	AAG	GAT	TTG	GGA	ТТЬ	1040
Phe	Glu	Gly	V a l	He	λιβ	L7s	Leu	As p	Tyr	Leu	Lÿs	Asp	Leu	Gly	He	
		120					125					130				

ACG	GCA	ATA	GAG	ATA	АTG	CCA	ATA	GCT	CYY	TTT	CCT	GGG	k k k	AGG	GAT	1088
Thr	Ala	l l e	Glu	lle	y e f	Pro	I I e	Ala	Gln	Phe	Pro	Gly	Lys	Arg	λsp	
	135					140					145					
TGG	GGT	TAT	GAT	GGA	GTT	TAT	TTA	TAT	GCA	GTA	CAG	AAC	TCT	TAC	GGA	1136
qıT	Gly	Tyr	Asp	Gly	Yal	Tyr	Leu	n y T	Ala	Y a l	Gln	A s n	Ser	Tyr	Gly	
150					155					160					165	
GGG	CCA	GAA	GGT	TTT	4 G Y	AAG	ŁTT	GTT	GAT	GAA	GCG	CAC	AAG	AAA	GGT	1184
Gly	Pro	Glu	Gly	Phe	βıΚ	Lys	Leu	V a l	Аsр	Glu	Ala	His	Lys	Lys	Gly	
				170					175					180		
TTA	GGA	GTT	ATT	TTA	GAC	GTA	GTA	TAC	AAC	CAC	GTT	GGA	CCA	GAG	GGA	1232
Leu	Gly	Y a l	I I e	Leu	As p	V a l	Y a l	Tyr	A s n	His	V a l	Gly	D 1 0	Glu	Gly	
			185					190					195			
AAC	TAT	ATG	GTT	AAA	TTG	GGG	CCA	TAT	TTC	TCA	CAG	AAA	TAC	AAA	ACG	1280
Ås n	Tyr	Me t	V a I	Lys	Leu	Gly	Pro	Tyr	Phe	Ser	Gln	Lys	Tyr	Lys	Thr	
		200					205					210				
CCA	TGG	GGA	TTA	YCC	TTT	AAC	TTT	GAC	GAT	GCT	GAA	AGC	GAT	GAG	GTT	1328
Pro	Trp	Gly	Leu	Thr	Ph e	Asn	Phe	Asp	Asp	Ala	Glu	Ser	Asp	Glu	Y a l	
	215					220					225					
AGG	AAG	TTC	ATC	TTA	GAA	AAC	GTT	GAG	TAC	TGG	TTA	AAG	GAA	TAT	AAC	1376
Årg	Lys	Phe	lle	Leu	Glu	Asn	Val	Glu	Tyr	Trp	lle	Lys	Glu	Tyr	Asn	
230					235					240					2 4 5	
GTT	GAT	GGG	TTT	AGA	ΤTλ	GAT	GCG	GTT	CAT	GCA	λTT	ATT	GAC	АСТ	TCT	1424
Y a l	Asp	Gly	Phe	γιβ	Leu	Asp	Ala	Y a l	His	Аlа	sll	lle	λsp	Thr	Ser	
				250					255					260		

CCT	AAG	CAC	ATC	TTG	GAG	GAA	ATA	GCT	GAC	GTT	GTG	CAT	λλG	TAT	TAA	1472
Pro	L y s	His	I l e	Leu	Glu	Glu	lle	Ala	Ásρ	V a l	V a l	His	Lys	Туг	A s n	
			265					270					275			
AGG	ATT	GTC	ATA	GCC	GAA	AGT	GAT	TTA	AAC	GAT	CCT	AGA	GTC	GTT	AAT	1520
Arg	l l e	Y a l	I l e	Аlа	Glu	Ser	Хsр	Leu	A s n	Asp	Pro	Årg	V a l	V a l	A s n	
		280					285					290				
CCC	AAG	GAA	AAG	TGT	GGA	TAT	1 Å Å	ATT	GAT	GCT	CAA	TGG	GTT	GAC	GAT	1568
Pro	Lys	Glu	L y s	Суs	Gly	Tyr	As n	lle	A s p	Аlа	Gln	Trp	Yal	λsp	Asp	
	295					300					305					
TTC	CAT	CAT	TCT	ATT	CAC	GCT	TAC	TTA	ACT	GGT	GAG	AGG	CAA	GGC	TAT	1616
Phe	His	His	Ser	lle	His	Ala	Tyr	Leu	Thr	Gly	Glu	Arg	Gln	Gly	Tyr	
310					315					320					325	
TAT	ACG	GAT	TTC	GGT	AAC	CTT	GAC	GAT	ATA	GTT	AAA	TCG	TAT	AAG	GAC	1664
Tyr	Thr	Ásp	Phe	Gly	Ásn	Leu	Аsр	Asp	l l e	V a l	Lys	Ser	Tyr	Lys	Asp	
				330					335					340		
GTT	TTC	GTÁ	TAT	GAT	GGT	λλG	TAC	TCC	AAT	TTT	AGA	AGA	KKK	ACT	CAC	1712
Y a l	Phe	Y a l	Tyr	Аsр	Gly	Lys	Tyr	Ser	Asn	Phe	Åιg	Arg	Lys	Thr	His	
			345					350					355			
GGA	GAA	CCA	GTT	GGT	GAA	CTA	GAC	GGA	TGC	AAT	TTC	GTA	GTT	TAT	ATA	1760
Gly	Glu	Pro	V a l	Gly	Glu	Leu	Asp	Gly	Суs	Asn	P h e	V a l	Υal	Tyr	lle	
		360					365					370				
CAA	AAT	CAC	GAT	CAA	GTC	GGA	TAK	A G A	GGC	444	GGT	GAA	AGA	ATA	ATT	1808
Gln	Asn	His	A s p	Gln	Yal	Gly	Asn	γιg	Gly	Lys	Gly	Glu	Yıg	l l e	lle	
	375					380	}				385					

AA	TTA	GTC	GAT	AGG	GAA	YCC	TAC	AAG	ATC	GCT	GCY	GCC	CTT	TAC	CTT	1856
.ys	Leu	Val	Asp	A r g	Glu	Ser	Tyr	Lys	I I e	Ala	λla	Ala	Leu	Tyr	Leu	
390					395					400					405	
СТТ	TCC	CCC	TAT	ATT	CCY	ATG	TTK	TTC	ATG	GGA	GAG	GAA	TAC	GGT	GAG	1904
Leu	Ser	Pro	Tyr	l l e	Pro	M e t	[] e	Phe	Met	Gly	Glu	Glu	Tyr	Gly	Glu	
				410					415					420		
GAA	AAT	CCC	TTT	TAT	TTC	TTT	TCT	GAT	TTT	TCA	GAT	TCA	AAA	CTG	ATA	1952
Glu	Asn	Pro	Phe	Tyr	Phe	Phe	n s 2	Ås p	Phe	Ser	Дsр	Ser	Lys	Leu	s I I	
			425					430					435			
CAA	GGT	GTA	AGG	GAA	GGG	AGA	ÅÅÅ	AAG	GAA	AAC	GGG	CAA	GAT	ACT	GAC	2000
Gln	Gly	Val	Arg	Glu	Gly	Arg	Lys	Lys	Glu	Asn	Gly	Gln	Asp	Thr	λsp	
		440					445					450				
ССТ	CAA	GAT	GAA	TCA	ACT	TTT	AAC	GCT	TCC	AAA	CTG	AGT	TGG	AAG	TTA	2048
Pro	Gln	Аsр	Glu	Ser	Thr	P h e	λsn	άla	Ser	Lys	Leu	Ser	Trp	Lys	lle	
	455					460					465					
GAC	GAG	GAA	ATC	TTT	TC4	TTT	TAC	AAG	ATT	TTA	ATA.	AAA	ATO	a AGA	A A G	2096
Аsр	Glu	Glu	ille	Phe	Ser	Phe	Tyr	Lys	He	Leu	lle	: Lys	Mei	. Arg	glys	
470					475	1				480					485	
GAG	TTO	G AGO	C ATA	GC(G TG1	GAT	l yec	G AGA	A GTA	. 440	C GT(C GTO	AA'	r GG	C GAA	2144
Glu	Lei	ı Se	r II e	e Ala	а Суз	s Asp	ο λιε	g Arg	g Val	Ası	ı Va	l Val	Asi	n Gl	y Glu	
				49(0				495)				50	0	
AAT	r TG(G TT	G AT	C AT	C 44(G GG	A AG	A GA	A TAC	C TT	T TC	A CTO	C TA	C GT	T TTC	2192
Αsı	n Tr	p le	u II	e II	e L7	s Gl	k 71.	g Gl	и Ту	r Ph	e Se	(Lei	u Ty	гVа	l Phe	
			50	5				51	0				51	ົວ		

TCT AAA TCA TCT ATT GAA GTT AAG TAC AGT GGA ACT TTA CTT TTG TCC 2240

Ser Lys Ser Ser Ile Glu Val Lys Tyr Ser Gly Thr Leu Leu Ser

520

525

530

TCA AAT AAT TCA TTC CCT CAG CAT ATT GAA GAA GGT AAA TAT GAG TTT 2288

Ser Asn Asn Ser Phe Pro Gln His Ile Glu Glu Gly Lys Tyr Glu Phe

535

540

545

GAT AAG GGA TTT GCT TTA TAT AAA CTT TAGGACA GGAGAGTTTA AAAATTTCTA 2342 Asp Lys Gly Phe Ala Leu Tyr Lys Leu

550

555

TGAATGATTA TACTTTAGAT GATGAGTAAA AGCAAGATCG ATGAGGAAGA GAAAAGGAGA 2402
AGAGAAGAAG TCAAAAAAGTT AGTAATGCTC TTAGCAATGT TAAGATAATG TTTTTTTAAA 2462
CTCAAATAAT AATAAATACC ATCATGTCAA TATTCTTCAG AACTAGAGAT AGACCTTTAC 2522
GTCCCGGAGA TCCGTATCCA TTAGGTTCAA ATTGGATAGA AGATGAGGAT GGCGTAAATT 2582
TTTCCTTGTT CTCAGAGAAT GCAGACAAAG TGGAGTTGAT TCTTTATTCA CAAACAAATC 2642
AAAAGTATCC AAAGGAGATA ATAGAGGTTA AGAATAGAAC GGGGGATCC 2691

Sequence Number: 6

Sequence Length: 558

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type: Protein

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

The Phe Ala Tyr Lys Ile Asp Gly Asn Glu Val Ile Phe The Leu Tep õ Ala Pro Tyr Gln Lys Ser Val Lys Leu Lys Val Leu Glu Lys Gly Leu Tyr Glu Met Glu Arg Asp Glu Lys Gly Tyr Phe Thr Ile Thr Leu Asn Asn Val Lys Val Arg Asp Arg Tyr Lys Tyr Val Leu Asp Asp Ala Ser Glu lle Pro Asp Pro Ala Ser Arg Tyr Gln Pro Glu Gly Val His Gly Pro Ser Gln Ile Ile Gln Glu Ser Lys Glu Phe Asn Asn Glu Thr Phe Leu Lys Lys Glu Asp Leu lle Ile Tyr Glu Ile His Yal Gly Thr Phe The Pro Glu Gly The Phe Glu Gly Val Ile Arg Lys Leu Asp Tyr Leu Lys Asp Leu Gly Ile Thr Ala Ile Glu Ile Met Pro Ile Ala Gin Phe Pro Gly Lys Arg Asp Trp Gly Tyr Asp Gly Val Tyr Leu Tyr Ala Val Gln Asn Ser Tyr Gly Gly Pro Glu Gly Phe Arg Lys Leu Val Asp Glu

```
Ala His Lys Lys Gly Leu Gly Val Ile Leu Asp Val Val Tyr Asn His
               180
                                    185
                                                        190
   Val Gly Pro Glu Gly Asn Tyr Met Val Lys Leu Gly Pro Tyr Phe Ser
           195
                               200
                                                    205
   Gln Lys Tyr Lys Thr Pro Trp Gly Leu Thr Phe Asn Phe Asp Asp Ala
       210
                           215
                                                220
   Glu Ser Asp Glu Yal Arg Lys Phe Ile Leu Glu Asn Val Glu Tyr Trp
   225
                       230
                                            235
                                                                 240
📵 lle Lys Glu Tyr Asn Val Asp Gly Phe Arg Leu Asp Ala Val His Ala
245
                                       250
                                                            255
lle lle Asp Thr Ser Pro Lys His Ile Leu Glu Glu Ile Ala Asp Val
               260
įij
                                   265
                                                        270
🌉 Val His Lys Tyr Asn Arg Ile Val Ile Ala Glu Ser Asp Leu Asn Asp
275
                               280
                                                    285
Į.
Pro Arg Val Val Asn Pro Lys Glu Lys Cys Gly Tyr Asn lle Asp Ala
       290
                           295
                                                300
  Gln Trp Val Asp Asp Phe His His Ser Ile His Ala Tyr Leu Thr Gly
  305
                       310
                                           315
                                                                320
  Glu Arg Gln Gly Tyr Tyr Thr Asp Phe Gly Asn Leu Asp Asp lle Val
                   325
                                       330
                                                            335
  Lys Ser Tyr Lys Asp Val Phe Val Tyr Asp Gly Lys Tyr Ser Asn Phe
               340
                                   345
                                                        350
  Arg Arg Lys Thr His Gly Glu Pro Val Gly Glu Leu Asp Gly Cys Asn
           355
                               360
                                                    365
```

Phe Val Val Tyr lle Gln Asn His Asp Gln Val Gly Asn Arg Gly Lys Gly Glu Arg Ile Ile Lys Leu Yal Asp Arg Glu Ser Tyr Lys Ile Ala Ala Ala Leu Tyr Leu Leu Ser Pro Tyr Ile Pro Met Ile Phe Met Gly Glu Glu Tyr Gly Glu Glu Asn Pro Phe Tyr Phe Phe Ser Asp Phe Ser Asp Ser Lys Leu Ile Gln Gly Val Arg Glu Gly Arg Lys Lys Glu Asn Gly Gln Asp Thr Asp Pro Gln Asp Glu Ser Thr Phe Asn Ala Ser Lys Leu Ser Trp Lys Ile Asp Glu Glu Ile Phe Ser Phe Tyr Lys Ile Leu lle Lys Met Arg Lys Glu Leu Ser Ile Ala Cys Asp Arg Arg Val Asn Val Val Asn Gly Glu Asn Trp Leu Ile Ile Lys Gly Arg Glu Tyr Phe Ser Leu Tyr Val Phe Ser Lys Ser Ser Ile Glu Val Lys Tyr Ser Gly Thr Leu Leu Ser Ser Asn Asn Ser Phe Pro Gln His Ile Glu Glu Gly Lys Tyr Glu Phe Asp Lys Gly Phe Ala Leu Tyr Lys Leu

Sequence Length: 3600

Type of Sequence: Nucleic acid

Strandedness: Single

Topology: Linear

Molecule Type: Genomic DNA

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

ATTCGTTTTG AGTCACTCGG CGTAGGTCTG TAGTCTTTCT TGGCGAGGGC TAATAAGTTG 60 AGATAATGCT TGCCAAGAAT CGAAGAAGGC GTCCTGCCCT GCATGAAATC GATTACCTCG 120 GCACTAACTC CGAGCTCCGC GAGTTTAGTA GTCACGAATT TGCGTACATA TTTCGGCGCT 180 240 ATCCCTTTCT CATGCAATAA ATTCTTCGCG TAGTTGTACG TTATATCAGT CTTAGCTATA GACGAAATGT GAAAGACATA GAACACTTTC TTTGGCCCTC TAGTCCAGTT GAGCGTGTAT 300 ACGTAGAAGC CGTCCTCTTT CACGTTGTTC TTCTCGTCAT ACTCATTGAG AACCTTTACA 360 GCCTCCCTAA GCCTTATACC GCTCTCAAGG AGGAGCTTGA AGACTAGCT TACCTCAATA 420 CCTCTAACAG CCTCCAACCA CCTCCCTATC TCGTCAGCTC CTGGAACCTT AAGATCAACA 480 CCAGACTTTT TCGTTTTCAG CTTTTTCCAT GCCTCAAGAT CCCCTTTCCA CTTGTAGAAC 540 TTCTTCCAGG CTAGGATAGA GTTCTTAGCA TTACTAGGGG GCTTCTTCAG ATAATTGATA 600 TACTGCCTGC AAGTTTCCTC ACTGGCCATT TTCAAACAAT ATTCATAAAA TTCAATTAAT 660 720 TCCTTTTCCG TGAGACCATT TTTGCCCTCC CTAGAAGTAA GGGAGTTTAG GGCAAATCCC TTACTCTCTT CATCATTTGA AAGAGGGGTT TTAGGGGATT CCTCCCCTAA CCAGGGCTTT 780 GGCCCCTGGG ACCAGGGTTC GAGTCCCTGC CCGGCTACCT TTGAAAGGTT AGGGGGATAC 840 ACCCTAATAC CCCACTTCTA TCTTACAATT TCAGGTAAGT CTTTACTAGG TCAACTAAAG 900

CACC	A A C G	TA Å	GTCT	CCTT	C GT	СТТА	CCAC	CTT	GACT	CTT	CTTG	ATAA	AG T	A A A C	ATAAT	960
ATCA	TCCA	TA G	ACTT	ACCT	T AT	TCTT	ATAT	TAC	CATA	TGA	TTTT	ATTA	TT T	TGTA	TTTCT	Γ 1020
ATTA	GATA	AG T	CCCA	CTCA	T AG	AACA	AATG	ATG	GTTT	TAA	CTTA	ATAT	CT A	AATA	CTCT	1080
ATAA	CTCA	AC A	ATA.	TAAG	TA A	ለልፐፐ	TCAG	TTC	TGAT	AAG	TATT	TTCA	CT C	GAAA	ACAT	Γ 1140
TAAA	TATA	TT A	. A G A C	k k T k	TTT	CTAT	TTAA	ACA	GC A	TG T	TTT	CG T	TC G	GT G	GA A	AT 1196
									M	let P	he S	er P	he G	ly G	ly A	s n
										1				5		
ATT	GAA	AAA	AAT	AAA	GGT	ATC	TTT	AAG	TTA	TGG	GCA	CCT	ŢĄŢ	GTT	AAT	1244
[] e	Glu	Lуs	A s n	Lys	Gly	lle	P h e	Lуs	Leu	Trp	Аlа	Pro	Tyr	Yal	As n	
		10					15					20				
AGT	GTT	AAG	CTG	AAG	TTA	AGC	AAA	AAA	CTT	ATT	CCA	ATG	GAA	AAA	AAC	1292
Ser	V a l	Lys	Leu	Lys	Leu	Ser	Lys	Lys	Leu	He	Pro	Met	Glu	Lys	As n	
	25					30					35					
GAT	GAG	GGA	TTT	TTC	GAA	GTA	GAA	ATA	GAC	GAT	ATC	GAG	GAA	AAT	ATT	1340
Asp	Glu	Gly	Phe	Phe	Glu	Y a l	Glu	118	Asp	Аsр	I l e	Glu	Glu	Asn	Leu	
40					45					50			£	-	5 5	
ACC	TAT	TCT	TAT	ATT	A T A	GAA	GAT	AAG	AGA	GAG	ATA	CCT	GAT	CCC	GCA	1388
Thr	Tyr	Ser	Tyr	He	lle	Glu	Аsр	Lys	Arg	Glu	I I e	Pro	Asp	019	Ala	
				60					65					70		
TCA	CGA	TAT	CAA	CCT	TTA	GGA	GTT	CAT	GAC	444	TCA	CYY	CTT	ATA	AGA	1 4 3 6
Ser	Arg	T y r	Gln	019	Leu	Gly	Y a l	His	Аsр	Lys	Ser	Gln	Leu	lle	Arg	
			75					8 0					85			

ACA	GAT	TAT	CAG	ATT	CTT	GYC	CTT	GGA	ልልል	GTA	AAA	ATA	GAA	GAT	CTA	1484
Thr	Asp	Tyr	Gln	lle	Leu	y s b	Leu	Gly	Lys	Yal	Lys	lle	Glu	Asp	Leu	
		90					95					100				
ATA	ATA	TAT	GAA	CTC	CAC	GTT	GGT	ACT	TTT	TCC	CAA	GAA	GGA	AAT	TTC	1532
lle	lle	Tyr	Glu	Leu	His	V a 1	Gly	Thr	Phe	Ser	GIn	Glu	Gly	Asn	Phe	
	105					110					115					
AAA	GGA	GTÁ	ATA	GAA	AAG	TTA	GAT	TAC	CTC	AAG	GAT	CTA	GGA	ATC	ACA	1580
Lys	Gly	V a l	lle	Glu	Lys	Leu	Asp	Tyr	Leu	Lys	Asp	Leu	Gly	lle	Thr	
120					125					130					135	
GGA	ATT	GAA	ÇTG	ATG	CCT	GTG	GCA	CAA	TTT	CCA	GGG	AAT	AGA	GAT	TGG	1628
Gly	l l e	Glu	Leu	Met	Pro	V a l	Ala	Gln	Phe	Pro	Gly	A s n	Arg	A s p	Trp	
				140					145					150		
GGA	TAC	GAT	GGT	GTT	TTT	CTA	TAC	GCA	GTT	CAA	ÅAT	ACT	TAT	GGC	GCA	1676
Gly	Tyr	Asp	Gly	Yal	Phe	Leu	Tyr	Ala	Val	Gin	As n	Thr	Tyr	Gly	Gly	
			155					160					165			
CCA	TGG	GAA	TTG	GCT	ÅÅG	CTA	GTA	AAC	GAG	GCA	CAT	AAA	AGG	GGA	ATA	1724
Pro	Trp	Glu	Leu	ÁΙa	Lys	Leu	V a l	A s n	Glu	Ala	His	Lys	Åιg	Gly	lle	
		170					175					180				
GCC	GTA	ATT	TTG	GAT	GTT	GTA	TAT	TAA	CAT	ATA	GGT	CCT	GAG	GGA	AAT	1772
Ala	Val	lle	Leu	Аsр	Yal	V a l	Tyr	A s n	His	He	Gly	019	Glu	Gly	Asn	
	185					190					195					
TAC	CTT	TTA	GGA	KTT	GGT	CCT	TAT	TTT	TCA	GAC	AGA	TAT	444	ACT	CCY	1820
Tyr	Leu	Leu	Gly	Leu	Gly	019	Tyr	Phe	Ser	Asp	Arg	Tyr	Lys	Thr	Pro	
200					205					210					215	

TGG	GGA	KTT	Y C Y	TTT	λλT	TTT	GAT	GAT	AGG	GGA	TGT	GAT	CAA	GTT	AGA	1868
Trp	Gly	Leu	Thr	Phe	A s n	Phe	А́sр	Asp	Arg	Gly	Суs	Asp	Gln	V a l	Arg	
				220					225					230		
AAA	TTC	ATT	TTA	GAA	TAK	GTC	GAG	TAT	TGG	TTT	AAG	ACC	TTT	AAA	ATC	1916
Ĺys	Phe	lle	Leu	Glu	λsn	V a l	Glu	Tyr	Trp	Phe	Lys	Thr	Phe	Lys	Ile	
			235					240					245			
GAT	GGT	CTG	AGA	CTG	GAT	GCA	GTT	CAT	GCA	TTK	TTT	GAT	AAT	TCG	CCT	1964
Asp	Gly	Leu	Arg	Leu	As p	Ala	V a l	His	Ala	Ile	Phe	Asp	A s n	Ser	Pro	
		250					255					260				
AAG	CAT	ATC	CTC	CAA	GAG	ATA	GCT	GAA	AAA	GCC	CAT	CAA	TTA	GGA	AAA	2012
Lys	His	I I e	Leu	Gln	Glu	l l e	Ala	Glu	Lys	Ala	His	Gln	Leu	Gly	Lys	
	265					270					275					
TTT	GTT	ATT	GCT	GAA	AGT	GAT	TTA	AAT	GAT	CCA	AAA	ATA	GTA	AAA	GAT	2060
Phe	V a l	11e	Ala	Glu	Ser	Αsp	Leu	Asn	Ásp	Pro	Lys	lle	Val	Lys	Asp	
280					285					290					295	
GAT	TGT	GGA	TAT	AAA	ATA	GAT	GCT	CAA	TGG	GTT	GAC	GAT	TTC	CAC	CAC	2108
Аsр	Cys	Gly	Tyr	Lys	lle	Asp	Ala	Gln	Trp	Y a l	As p	Asp	Phe	His	His	
				300					305					310		
GCA	GTT	CAT	GCA	TTC	ÀTÁ	ACA	AAA	GAA	AAA	GAT	TAT	TAT	TAC	CAG	GAT	2156
Ala	Y a 1	His	Ala	Phe	11e	Thr	Lys	Glu	Lys	Аsр	Tyr	Tyr	Tyr	Gln	Asp	
			315					320					325			
TTT	GGA	AGG	ATA	GAA	GAT	ÅTÅ	GAG	አለአ	ACT	TTT	AAA	GAT	GTT	TTT	GTT	2204
P h e	Gly	Ąιg	He	Glu	Asp	1 l e	Glu	Lys	1 d T	Phe	Lys	As p	Y a l	Phe	Val	
		330					335					340				

TAT	GAT	GGA	AAG	TAT	TCT	AGA	TAC	A G A	GGA	Y G Y	ACT	CAT	GGT	GCT	CCT	2252
Tyr	Asp	Gly	Lys	Tyr	Ser	Arg	Tyr	Åιg	Gly	Årg	Thr	His	Gly	Ala	Pro	
	3 4 5					350					355					
GTA	GGT	GAT	CTT	CCA	CCY	CGT	AAA	TTT	GTA	GTC	TTC	ATA	CAA	AAT	CAC	2300
V a l	Gly	Asp	Leu	Pro	Pro	Åιg	Lys	Phe	Yal	Val	Phe	[l e	Gln	Asn	His	
360					365					370					375	
GAT	CAA	GTA	GGA	AAT	A G A	GGA	AAT	GGG	GAA	AGA	CTT	TCC	ATA	TTA	ACC	2348
Asp	Gln	V a l	Gly	A s n	λrg	Gly	Àsn	Gly	Glu	Arg	Leu	Ser	lle	Leu	Thr	
				380					385					390		
GAT	AAA	ACG	ACA	TAC	CTT	ATG	GCA	GCC	ACA	CTA	TAT	ATA	CTC	TCA	CCG	2396
Åsр	Lys	Thr	Thr	Tyı	Leu	Met	Ala	Ála	Thr	Leu	Tyr	11e	Leu	Ser	Pro	
			395					400					405			
TAT	ATA	CCG	CTA	ATA	TTT	ATG	GGC	GAG	GAA	TAT	TAT	GAG	ACG	AAT	CCT	2444
Tyr	11e	610	Leu	Ile	P h e	Met	Gly	Glu	Głu	Tyr	Tyr	Glu	Thr	Asn	Pro	
		410					415					420				
TTT	TTC	TTC	TTC	TCT	GAT	TTC	TCA	GAT	CCC	GTA	TTA	ATT	AAG	GGT	GTT	2492
Phe	Phe	Phe	Phe	Ser	λsp	Phe	s e r	Asp	Dio	Val	Leu	lle	Lys	Gly	Yal	
	425					430					435					
AGA	GAA	GGT	AGA	CTA	AAG	GAA	AAT	AAT	CAA	ATG	ATA	GAT	CCA	CAA	TCT	2540
Årg	Glu	Gly	Årg	Leu	Lys	Glu	A s n	As n	Gln	Met	lle	Asp	Pro	G1n	Ser	
440					445					450					455	
GAG	GAA	GCG	TTC	TTA	λλG	AGT	AAA	CTT	TCA	TGG	444	ATT	GAT	GAG	GAA	2588
Glu	Glu	Ala	Phe	Leu	Lys	Ser	Lys	Leu	Ser	qıŢ	Lys	lle	As p	Glu	Glu	
				460					465					470		

GTT	TTA	GAT	TAT	TAT	AAA	CAA	CTG	ATA	TAK	ATC	AGA	AAG	AGA	TAT	AAT	2636
Yal	Leu	Аsр	Tyr	Tyr	Lys	Gln	Leu	l l e	As n	I l e	Arg	Lys	Arg	Tyr	A s n	
			475					480					485			
ΑAΤ	TGT	AAA	AGG	GTA	AAG	GAA	GTT	AGG	AGA	GAA	GGG	AAC	TGT	ATT	ACT	2684
Asn	C y s	Lys	Arg	V a l	Lys	Glu	l s Y	Arg	A r g	Glu	Gly	A s n	Cys	I I e	Thr	
		490					495					500				
TTG	ATC	ATG	GAA	AAA	ATA	GGA	ATA	ATT	GCA	TCG	TTT	GAT	GAT	ATT	GTA	2732
Leu	He	Met	Glu	Lys	lle	Gly	He	lle	Ala	Ser	Phe	Ásр	A s p	lle	V a l	
	505					510					515					
ATT	AAT	TCT	AAA	ATT	ACA	GGT	AAT	TTA	CTT	አፐአ	GGC	ATA	GGA	TTT	CCG	2780
He	Asn	Ser	L y s	lle	Thr	Gly	A s n	Leu	Leu	lle	Gly	He	Gly	Phe	P10	
520					525					530					535	
AAA	AAA	TTG	AAA	AAA	GAT	GAA	TTA	ATT	AAG	GTT	AAC	AGA	GGT	GTT	GGG	2828
Lys	Lys	Leu	Lys	Lys	Аsр	Glu	Leu	lle	Lys	V a l	As n	Årg	Gly	V a 1	G 1 y	
				540					545					550		
GTA	FAT	CAA	TTA	GAA	TGA	k A G A 7	rcg A	ACCAT	TAAZ	NG CO	CTGGT	rgaai	CT.	TATCO	CTTT	2883
Yai	Tyr	Gln	Leu	Glu												
			555													
AGG(GGCA	4 C T	TGGAT	raga(GG A	AGAA(GATG(G AG1	'A A T T	TTTT	GTAG	CTAT	ГСТ	CTGA(GAACGC	2943
CACA	AAAA	GTA	GAACT	rgtt.	AA CO	GTACT	CTC	A GAO	CTAG	4 C Y Y	GAT(GAGC	CAA	A G G A i	TAATAA	3003
AGA	A CTT	A G A	CAGA(CAACO	CG GA	A G A T (СТСТ(G GC	ATGT	TTTT	GTAC	CCTG	GTT	TAAGA	A C C A G G	3063
T C A (GTTG	TAT	GGGT	A C A G (GG TO	GTAT(GGTC	C ATA	AKTA	4CC4	GAGO	GAAG	GGT	TAAG(CTTTAA	3123
TCCT	TAAT	A A A	GTACT	rg A T A	AG AT	rccr	[አፐር(C AAA	A A G C	k T k T	4400	GGAT	TAT	TACT	ATGGGA	3183
ፐርአገ	TTCG	GT C	TTTGO	1 አ T አ I	T	ነተተለ	igag:	1 70	46331	0600	GAT	TOAL	7.7.7	TCGAT	rgagag	3243

AAAAGACGAT AAATTTATAC CTAAAGGGGT CATAATAAAT CCTTATTTTG ATTGGGAGGA 3303
CGAGCATTTC TTCTTTAGAA GAAAGATACC TTTTAAGGAT AGTATAATTT ATGAGACACA 3363
TATAAAAAGGA ATAACTAAAT TAAGGCAAGA TTTACCGGAG AACGTTAGAG GCACTTTTTT 3423
GGGTTTAGCA TCAGATACTA TGATTGATTA CCTAAAAAGAT TTAGGAATTA CAACCGTTGA 3483
GATAATGCCT ATTCAGCAAT TTGTAGATGA GAGATTCATT GTCGATAAAG GGTTAAAAGAA 3543
CTACTGGGGT TACAATCCGA TAAATTATTT CTCTCCTGAA TGTAGATACT CAAGCTC 3600

Sequence Number: 8

Sequence Length: 556

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type: Protein

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

50

55

60

Arg Glu lle Pro Asp Pro Ala Ser Arg Tyr Gln Pro Leu Gly Val His Asp Lys Ser Gln Leu Ile Arg Thr Asp Tyr Gln Ile Leu Asp Leu Gly Lys Val Lys lle Glu Asp Leu lle Ile Tyr Glu Leu His Val Gly Thr Phe Ser Gln Glu Gly Asn Phe Lys Gly Val Ile Glu Lys Leu Asp Tyr Leu Lys Asp Leu Gly Ile Thr Gly Ile Glu Leu Met Pro Val Ala Gln Phe Pro Gly Asn Arg Asp Trp Gly Tyr Asp Gly Yal Phe Leu Tyr Ala Val Gin Asn Thr Tyr Gly Gly Pro Trp Glu Leu Ala Lys Leu Yal Asn Glu Ala His Lys Arg Gly Ile Ala Val Ile Leu Asp Val Val Tyr Asn His Ile Gly Pro Glu Gly Asn Tyr Leu Leu Gly Leu Gly Pro Tyr Phe Ser Asp Arg Tyr Lys Thr Pro Trp Gly Leu Thr Phe Asn Phe Asp Asp Arg Gly Cys Asp Gln Val Arg Lys Phe Ile Leu Glu Asn Val Glu Tyr Trp Phe Lys Thr Phe Lys Ile Asp Gly Leu Arg Leu Asp Ala Val His

Ala lle Phe Asp Asn Ser Pro Lys His Ile Leu Gln Glu lle Ala Glu Lys Ala His Gln Leu Gly Lys Phe Val Ile Ala Glu Ser Asp Leu Asn Asp Pro Lys Ile Val Lys Asp Asp Cys Gly Tyr Lys Ile Asp Ala Gln Trp Val Asp Asp Phe His His Ala Val His Ala Phe Ile Thr Lys Glu Lys Asp Tyr Tyr Gln Asp Phe Gly Arg Ile Glu Asp Ile Glu Lys The Phe Lys Asp Val Phe Val Tyr Asp Gly Lys Tyr Ser Arg Tyr Arg Gly Arg Thr His Gly Ala Pro Val Gly Asp Leu Pro Pro Arg Lys Phe Val Val Phe Ile Gln Asn His Asp Gln Val Gly Asn Arg Gly Asn Gly Glu Arg Leu Ser Ile Leu Thr Asp Lys Thr Thr Tyr Leu Met Ala Ala Thr Leu Tyr lie Leu Ser Pro Tyr lle Pro Leu lle Phe Met Gly Glu Glu Tyr Tyr Glu Thr Asn Pro Phe Phe Phe Ser Asp Phe Ser Asp Pro Val Leu lle Lys Gly Val Arg Glu Gly Arg Leu Lys Glu Asn Asn

Gln Met Ile Asp Pro Gln Ser Glu Glu Ala Phe Leu Lys Ser Lys Leu 450 460 455 Ser Trp Lys I'e Asp Glu Glu Val Leu Asp Tyr Tyr Lys Gln Leu Ile 480 465 470 475 Asn lle Arg Lys Arg Tyr Asn Asn Cys Lys Arg Val Lys Glu Val Arg 495 490 485 Arg Glu Gly Asn Cys Ile Thr Leu Ile Met Glu Lys Ile Gly Ile Ile 510 500 505 Ala Ser Phe Asp Asp Ile Val Ile Asn Ser Lys Ile Thr Gly Asn Leu 525 515 520 Leu lle Gly lle Gly Phe Pro Lys Lys Leu Lys Lys Asp Glu Leu Ile 530 540 535 Lys Val Asn Arg Gly Val Gly Val Tyr Gln Leu Glu 545 550 555

Sequence Number: 9

Sequence Length: 6

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type: Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Val Ile Arg Glu Ala Lys 15

Sequence Number: 10

Sequence Length: 6

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type: Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Ile Ser Ile Arg Gln Lys
1 5

Sequence Number: 11

Sequence Length: 5

Type of Sequence : Amino acid

Strandedness : Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Sequence Number: 12

Sequence Length: 5

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Sequence Length: 7

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

lle Leu Ser Ile Asn Glu Lys

1

Sequence Number: 14

Sequence Length: 7

Type of Sequence : Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Val Val Ite Leu Thr Glu Lys

1
5

Sequence Number: 15

Sequence Length: 10

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Asn Leu Glu Leu Ser Asp Pro Arg Val Lys

1 5 10

Sequence Number: 16

Sequence Length: 12

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment : Internal fragment

Original Source

Organism : Sulfolobus solfataricus

Strain: KM1

Sequence

Met Ile Ile Gly Thr Tyr Arg Leu Gln Leu Asn Lys
1 5 10

Sequence Number: 17

Sequence Length: 9

Type of Sequence: Amino acid

Strandedness : Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment : Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Val Ala Val Leu Phe Ser Pro Ile Val
1 5 9

Sequence Length: 11

Type of Sequence: Amino acid

Strandedness : Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment : Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Ite Asn Ite Asp Glu Leu Ite Ite Gln Ser Lys

1 5 10

Sequence Number: 19

Sequence Length: 12

Type of Sequence : Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

```
Glu Leu Gly Val Ser His Leu Tyr Leu Ser Pro Ile
1 5 10
```

Sequence Number: 20

Sequence Length: 7

Type of Sequence : Amino acid

Strandedness : Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Asp Glu Val Phe Arg Glu Ser

1 5

Sequence Number: 21

Sequence Length: 4

Type of Sequence : Amino acid

Strandedness : Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Asp Tyr Phe Lys

1

Sequence Number: 22

Sequence Length: 7

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Asp Gly Leu Tyr Asn Pro Lys

1

5

Sequence Length: 8

Type of Sequence : Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Asp lle Asn Gly lle Arg Glu Cys

1

Sequence Number: 24

Sequence Length: 7

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Asp Phe Glu Asn Phe Glu Lys

1 5

Sequence Number: 25

Sequence Length: 7

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Asp Leu Leu Arg Pro Asn Ile

Sequence Number : 26

Sequence Length: 5

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type: Peptide

Type of Fragment : Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Asp Ile Ile Glu Asn

1

5

Sequence Number: 27

Sequence Length: 7

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type: Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Asp Asn Ile Glu Tyr Arg Gly

1

5

Sequence Length: 18

Type of Sequence: Nucleic acid

Strandedness: Single

Topology: Linear

Molecule Type: Other nucleic acid (Synthesized DNA)

Sequence

YTCWCKRAAW ACYTCATC

Sequence Number: 29

Sequence Length: 20

Type of Sequence: Nucleic acid

Strandedness: Single

Topology: Linear

Molecule Type: Other nucleic acid (Synthesized DNA)

Sequence

GATAAYATWG ARTAYAGRGG

Sequence Number: 30

Sequence Length: 8

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type: Peptide

Type of Fragment: Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Arg Asn Pro Glu Ala Tyr Thr Lys

1

5

Sequence Number: 31

Sequence Length: 9

Type of Sequence : Amino acid

Strandedness: Single

Topology: Linear

Molecule Type: Peptide

Type of Fragment: Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

1

Asp His Val Phe Gln Glu Ser His Ser

5

Sequence Number: 32

Sequence Length: 8

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type: Peptide

Type of Fragment: Internal fragment

Original Source : Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

```
Ile Thr Leu Asn Ala Thr Ser Thr

1 5
```

Sequence Number: 33

Sequence Length: 6

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

```
Ile Ile Ile Val Glu Lys

5
```

is girtly stiffs girtly girtly if it is stiffy trialy — all girtly stiffy girtly girtl

Sequence Number: 34

Sequence Length: 11

Type of Sequence : Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source : Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Leu Gin Gin Tyr Met Pro Ala Vai Tyr Ala Lys

1 5 10

Sequence Number: 35

Sequence Length: 5

Type of Sequence : Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Asn Met Leu Glu Ser 1 5

Sequence Number: 36

Sequence Length: 13

Type of Sequence : Amino acid

Strandedness : Single

Topology: Linear

Molecule Type: Peptide

Type of Fragment: Internal fragment

Original Source : Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Lys Ile Ser Pro Asp Gln Phe His Val Phe Asn Gln Lys

1 5 10

Sequence Number: 37

Sequence Length: 8

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Gln Leu Ala Glu Asp Phe Leu Lys

1 5

Sequence Number: 38

Sequence Length: 10

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Lys lle Leu Gly Phe Gln Glu Glu Leu Lys

1 5 10

Sequence Number: 39

Sequence Length: 10

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

1 Ser Val Leu Ser Glu Phe Pro Glu Glu
1 5 10

Sequence Number: 40

Sequence Length: 9

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment : Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Leu Lys Leu Glu Glu Gly Ala Ile Tyr

1

5

Sequence Number: 41

Sequence Length: 8

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment : Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Glu Val Gln Ile Asn Glu Leu Pro

1

Sequence Number: 42

Sequence Length: 5

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment : Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Asp His Ser Arg Ile

1

5

Sequence Length: 6

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type: Peptide

Type of Fragment: Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Asp Leu Arg Tyr Tyr Lys 1 5

Sequence Number: 44

Sequence Length: 14

Type of Sequence : Amino acid

Strandedness: Single

Topology: Linear

Molecule Type: Peptide

Type of Fragment: Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Asp Val Tyr Arg Thr Tyr Ala Asn Gln Ile Val Lys Glu Cys

1 5 10

Sequence Number: 45

Sequence Length: 10

Type of Sequence: Amino acid

Strandedness : Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: N-terminal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Thr Phe Ala Tyr Lys Ile Asp Gly Asn Glu

1 5 10

Sequence Number : 46

Sequence Length: 7

Type of Sequence : Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Sequence Number: 47

Sequence Length: 7

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type: Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Sequence Number: 48

Sequence Length: 19

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type: Peptide

Type of Fragment: Internal fragment

Original Source

Organism: Sulfolobus solfataricus

Strain: KM1

Sequence

Tyr Asn Arg lle Yal lle Ala Glu Ser Asp Leu Asn Asp Pro Arg Yal

1 5 10 15

Val Asn Pro

Sequence Number: 49

Sequence Length: 5

Type of Sequence : Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment : Internal fragment

5

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

1

Leu Asp Tyr Leu Lys

Sequence Length: 17

Type of Sequence: Amino acid

Strandedness : Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Lys Arg Glu lle Pro Asp Pro Ala Ser Arg Tyr Gln Pro Leu Gly Val

1 5 10 15

His

17

Sequence Number: 51

Sequence Length: 9

Type of Sequence: Amino acid

Strandedness : Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Sequence Number: 52

Sequence Length: 9

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

His Ile Leu Gln Glu Ile Ala Glu Lys 1 5

Sequence Number: 53

Sequence Length: 10

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Lys Leu Trp Ala Pro Tyr Val Asn Ser Val

1 5 10

Sequence Number: 54

Sequence Length: 7

Type of Sequence : Amino acid

Strandedness : Single

Topology: Linear

Molecule Type: Peptide

Type of Fragment : Internal fragment

Original Source : Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Met Phe Ser Phe Gly Gly Asn
1 5

Sequence Number: 55

Sequence Length: 14

Type of Sequence: Amino acid

Strandedness: Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source : Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Sequence Number: 56

Sequence Length: 7

Type of Sequence: Amino acid

Strandedness : Single

Topology: Linear

Molecule Type : Peptide

Type of Fragment: Internal fragment

Original Source: Sulfolobus acidocaldarius

Strain: ATCC 33909

Sequence

Sequence Number: 57

Sequence Length: 18

Type of Sequence: Nucleic acid

Strandedness: Single

Topology: Linear

Molecule Type: Other nucleic acid (Synthesized DNA)

Sequence

AGCWAGKAGM TAYCARCC

Sequence Number: 58

Sequence Length: 24

Type of Sequence: Nucleic acid

Strandedness : Single

Topology: Linear

Molecule Type: Other nucleic acid (Synthesized DNA)

Sequence

YTTHCCATCR TAWACRAAWA CATC

CLAIMS

- 1. A novel transferase which acts on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to transfer the first α -1,4 linkage from the reducing end into an α -1, α -1 linkage.
- 2. A novel transferase which acts on a maltooligo-saccharide, all the glucose residues of the maltooligosaccharide being α -1,4-linked, so as to transfer the first α -1,4 linkage from the reducing end into an α -1, α -1 linkage.
- 3. The novel transferase claimed in Claim 1 or 2, wherein its molecular weight measured by SDS-polyacrylamide gel electrophoresis is 74,000 to 76,000, approximately.
- 4. The novel transferase claimed in any one of Claims 1 to 3, wherein the transferase has the following physical and chemical properties:
- (1) Optimum pH with in the range from 4.5 to
 6.0;
- (2) Optimum temperature within the range from $60 \text{ to } 80^{\circ}\text{C}$;
- (3) pH Stability within the range from 4.5 to 10.0; and
- (4) Thermostability which allow 90% or more of enzymatic activity to remain even after exposure at 80°C for 6 hours.
- 5. The novel transferase claimed in any one of Claims 1 to 4, wherein the isoelectric point measured by isoelectric focusing is pH 5.3 to pH 6.3.
- 6. The novel transferase claimed in any one of Claims 1 to 5, wherein its activity can be fully inhibited with 5 mM CuSO_4 .

- 7. The novel transferase claimed in any one of Claims 1 to 6, wherein the transferase is derived from an archaebacterium belonging to the order Sulfolobales.
- 8. The novel transferase claimed in Claim 7, wherein the transferase is derived from an archaebacterium belonging to the genus *Sulfolobus*.
- 9. The novel transferase claimed in Claim 7, wherein the transferase is derived from an archaebacterium belonging to the genus *Acidianus*.
- 10. The novel transferase claimed in Claim 8, wherein the archaebacterium belonging to the genus *Sulfolobus* is the *Sulfolobus solfataricus* strain KM1 (FERM BP-4626).
- 11. The novel transferase claimed in Claim 8, wherein the archaebacterium belonging to the genus *Sulfolobus* is the *Sulfolobus solfataricus* strain DSM 5833.
- 12. The novel transferase claimed in Claim 8, wherein the archaebacterium belonging to the genus *Sulfolobus* is the *Sulfolobus* acidocaldarius strain ATCC 33909.
- 13. The novel transferase claimed in Claim 9, wherein the archaebacterium belonging to the genus *Acidianus* is the *Acidianus brierleyi* strain DSM 1651.
- 14. A process for producing the transferase which is claimed in any one of Claims 1 to 13, wherein said process comprises cultivating a bacterium having an ability of producing the transferase claimed in any one of Claims 1 to 13 in a culture medium, and isolating and purifying said transferase from the culture according to an activity-measuring method in which the index is the activity of producing a trehaloseoligosaccharide from a substrate maltooligosaccharide.

- 15. The process claimed in Claim 14, wherein an archaebacterium belonging to the order *Sulfolobales* is cultivated.
- 16. The process claimed in Claim 15, wherein an archaebacterium belonging to the genus *Sulfolobus* is cultivated.
- 17. The process claimed in Claim 15, wherein an archaebacterium belonging to the genus *Acidianus* is cultivated.
- 18. The process claimed in Claim 16, wherein the Sulfolobus solfataricus strain KMl (FERM BP-4626) belonging to the genus Sulfolobus is cultivated.
- 19. The process claimed in Claim 16, wherein the Sulfolobus solfataricus strain DSM 5833 belonging to the genus Sulfolobus is cultivated.
- 20. The process claimed in Claim 16, wherein the Sulfolobus acidocaldarius strain ATCC 33909 belonging to the genus Sulfolobus is cultivated.
- 21. The process claimed in Claim 17, wherein the Acidianus brierleyi strain DSM 1651 belonging to the genus Acidianus is cultivated.
- 22. A process for producing a saccharide, a couple of sugar units at an end of the saccharide being α -1, α -1-linked, wherein the transferase claimed in any one of Claims 1 to 13 is used and allowed to act on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to produce a saccharide in which at least three sugar units from the reducing end side are glucose residues and the linkage between the first and second glucose residues from

the reducing end side is α -1, α -1 while the linkage between the second and third glucose residues from the reducing end side is α -1,4.

- 23. The process claimed in Claim 22, wherein the substrate is each or a mixture of maltooligosaccharides.
- 24. The process claimed in Claim 23, wherein a trehaloseoligosaccharide such as glucosyltrehalose and maltooligosyltrehalose is produced.
- 25. A novel amylase which acts on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end are glucose residues, so as to liberate principally monosaccharides and/or disaccharides by hydrolyzing the substrate saccharide from the reducing end side.
- 26. The novel amylase claimed in Claim 25 which has a principal activity of acting on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end side are glucose residues and the linkage between the first and the second glucose residues from the reducing end side is α -1, α -1 while the linkage between the second and the third glucose residues from the reducing end side is α -1,4, so as to liberate α , α -trehalose by hydrolyzing the α -1,4 linkage between the second and the third glucose residues.
- 27. The novel amylase claimed in Claim 25 or 26, wherein said amylase also has an activity of endotype-hydrolyzing one or more α -1,4 linkages within the molecular chain of a substrate.
- 28. The novel amylase claimed in Claim 25, 26 or 27,

wherein said amylase has an activity of hydrolyzing a substrate trehaloseoligosaccharide such as glucosyltrehalose and maltooligosyltrehalose at the α -1,4 linkage between the second and the third glucose residues from the reducing end side to liberate α , α -trehalose.

- 29. The novel amylase claimed in any one of Claims 25 to 28, wherein its molecular weight measured by SDS-polyacrylamide gel electrophoresis is 61,000 to 64,000, approximately.
- 30. The novel amylase claimed in any one of Claims 25 to 29, wherein the amylase has the following physical and chemical properties:
- (1) Optimum pH with in the range from 4.5 to
 5.5;
- (2) Optimum temperature within the range from $60 \text{ to } 85^{\circ}\text{C}$;
- (3) pH Stability within the range from 4.0 to 10.0; and
- (4) Thermostability which allow 100% enzymatic activity to remain even after exposure at 80°C for 6 hours.
- 31. The novel amylase claimed in any one of Claims 25 to 30, wherein the isoelectric point measured by isoelectric focusing is pH 4.3 to pH 5.4.
- 32. The novel amylase claimed in any one of Claims 25 to 31, wherein its activity can be fully inhibited with 5 $\rm mM\ CuSO_4$.
- 33. The novel amylase claimed in any one of Claims 25 to 32, wherein the amylase is derived from an archaebacterium belonging to the order Sulfolobales.
- 34. The novel amylase claimed in Claim 33, wherein the amylase is derived from an archaebacterium belonging to the genus *Sulfolobus*.

- 35. The novel amylase claimed in Claim 34, wherein the archaebacterium belonging to the genus *Sulfolobus* is the *Sulfolobus* solfataricus strain KM1 (FERM BP-4626) or a variant thereof.
- 36. The novel amylase claimed in Claim 34, wherein the archaebacterium belonging to the genus *Sulfolobus* is the *Sulfolobus* solfataricus strain DSM 5833 or a variant thereof.
- 37. The novel amylase claimed in Claim 34, wherein the archaebacterium belonging to the genus *Sulfolobus* is the *Sulfolobus* acidocaldarius strain ATCC 33909 or a variant thereof.
- 38. A process for producing the amylase which is claimed in any one of Claims 25 to 37, wherein said process comprises cultivating a bacterium having an ability of producing the amylase claimed in any one of Claims 25 to 37 in a culture medium, and isolating and purifying said amylase from the culture according to an activity-measuring method in which the index is the activity of producing α, α -trehalose from a substrate trehaloseoligo-saccharide.
- 39. The process for producing amylase claimed in Claim 38, wherein an archaebacterium belonging to the order Sulfolobales is cultivated.
- 40. The process for producing amylase claimed in Claim 39, wherein an archaebacterium belonging to the genus Sulfolobus is cultivated.
- 41. The process for producing amylase claimed in Claim 40, wherein the *Sulfolobus solfataricus* strain KM1 (FERM BP-4626) belonging to the genus *Sulfolobus* is cultivated.
- 42. The process for producing amylase claimed in Claim 40, wherein the Sulfolobus solfataricus strain DSM 5833

belonging to the genus Sulfolobus is cultivated.

- 43. The process for producing amylase claimed in Claim 40, wherein the *Sulfolobus acidocaldarius* strain ATCC 33909 belonging to the genus *Sulfolobus* is cultivated.
- 44. A process for producing α, α -trehalose, wherein the novel amylase claimed in any one of Claim 25 to 37 is used in combination with a transferase which acts on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to transfer the first α -1,4 linkage from the reducing end into an α -1, α -1 linkage.
- 45. The process for producing α , α -trehalose claimed in Claim 44, wherein said amylase and said transferase are put into a reaction at 60 to 80°C.
- 46. The process for producing α, α -trehalose claimed in Claim 44 or 45, wherein the concentrations of said amylase and said transferase in the reaction mixture are 1.5 Units/ml or more and 0.1 Unit/ml or more, respectively.
- 47. The process for producing α , α -trehalose claimed in Claim 44 or 45, wherein the concentrations of said amylase and said transferase in the reaction mixture are 1.5 Units/ml or more and 1 Unit/ml or more, respectively, and the ratio of the amylase concentration to the transferase concentration is 0.075 to 100.
- 48. The process for producing α , α -trehalose claimed in Claim 47, wherein the concentrations of said amylase and said transferase in the reaction mixture are 15 Units/ml or more and 1 Unit/ml or more, respectively, and the ratio of the amylase concentration to the transferase concentration is 3 to 40.

- 49. The process for producing α, α -trehalose claimed in any one of Claims 44 to 48, wherein the substrate is a saccharide composed of at least three sugar units, and at least three glucose residues from the reducing end of the substrate saccharide are α -1,4-linked.
- 50. The process for producing α , α -trehalose claimed in any one of Claims 44 to 48, wherein the substrate is starch or a starch hydrolysate.
- 51. The process for producing α, α -trehalose claimed in Claim 50, wherein said starch hydrolysate is produced from starch by acidolysis or enzymatic hydrolysis.
- 52. The process for producing α, α -trehalose claimed in Claim 51, wherein said starch hydrolysate is obtained by using a debranching enzyme.
- 53. The process for producing α, α -trehalose claimed in Claim 52, wherein said debranching enzyme is pullulanase or isoamylase.
- 54. The process for producing α, α -trehalose claimed in any one of Claims 44 to 48, wherein the substrate is each or a mixture of maltooligosaccharides in which all the glucose residues are α -1,4-linked.
- 55. The process for producing α , α -trehalose claimed in Claim 44 or 45, wherein a debranching enzyme is further used in combination.
- The process for producing α, α -trehalose claimed in Claim 55, wherein said debranching enzyme is pullulanase or isoamylase.
- 57. The process for producing α, α -trehalose claimed in Claim 56, wherein pullulanase or isoamylase is used in combination one or more times in at least any one of the

steps for producing α, α -trehalose.

- 58. The process for producing α, α -trehalose claimed in Claim 57, wherein pullulanase or isoamylase is used in combination one or more times in at least any one of the early steps for producing α, α -trehalose.
- 59. The process for producing α, α -trehalose claimed in any one of Claims 55 to 58, wherein the substrate is starch or a starch hydrolysate.
- 60. The process for producing α, α -trehalose claimed in Claim 59, wherein said starch hydrolysate is produced from starch by acidolysis or enzymatic hydrolysis.
- 61. The process for producing α, α -trehalose claimed in Claim 60, wherein said starch hydrolysate is obtained by using a debranching enzyme.
- 62. The process for producing α, α -trehalose claimed in Claim 61, wherein said debranching enzyme is pullulanase or isoamylase.
- 63. The process for producing α, α -trehalose claimed in any one of Claims 44 to 62, wherein an enzyme derived from an archaebacterium belonging to the order *Sulfolobales* is used as said transferase.
- 64. The process for producing α, α -trehalose claimed in Claim 63, wherein an enzyme derived from an archaebacterium belonging to the genus *Sulfolobus* is used as said transferase.
- 65. The process for producing α, α -trehalose claimed in Claim 63, wherein an enzyme derived from an archaebacterium belonging to the genus *Acidianus* is used as said transferase.

- 66. The process for producing α, α -trehalose claimed in Claim 64, wherein an enzyme derived from the *Sulfolobus* solfataricus strain KM1 (FERM BP-4626) or a variant thereof is used as said transferase.
- 67. The process for producing α, α -trehalose claimed in Claim 64, wherein an enzyme derived from the *Sulfolobus* solfataricus strain DSM 5833 or a variant thereof is used as said transferase.
- 68. The process for producing α, α -trehalose claimed in Claim 64, wherein an enzyme derived from the *Sulfolobus* acidocaldarius strain ATCC 33909 or a variant thereof is used as said transferase.
- 69. The process for producing α, α -trehalose claimed in Claim 65, wherein an enzyme derived from the *Acidianus brierleyi* strain DSM 1651 or a variant thereof is used as said transferase.
- 70. A DNA fragment comprising a DNA sequence which codes for the novel transferase claimed in Claim 1.
- 71. The DNA fragment claimed in Claim 70, wherein the optimum temperature for said novel transferase is 60 to 80°C.
- 72. The DNA fragment claimed in Claim 70 or 71 expressed by the restriction map shown in Fig. 26.
- 73. The DNA fragment claimed in Claim 70 or 71 expressed by the restriction map shown in Fig. 29.
- 74. A DNA fragment comprising a DNA sequence which codes for an amino acid sequence shown in Sequence No. 2 or an equivalent sequence thereof.
- 75. The DNA fragment claimed in Claim 74 comprising a

base sequence from the 335th base to the 2518th base of the base sequence shown in Sequence No. 1.

- 76. The DNA fragment claimed in Claim 74 comprising a base sequence from the 1st to the 2578th base of the base sequence shown in Sequence No. 1.
- 77. A DNA fragment comprising a DNA sequence which codes for an amino acid sequence shown in Sequence No. 4 or an equivalent sequence thereof.
- 78. The DNA fragment claimed in Claim 77 comprising a base sequence from the 816th base to the 2855th base of the base sequence shown in Sequence No. 3.
- 79. The DNA fragment claimed in Claim 77 comprising a base sequence from the 1st base to the 3467th base of the base sequence shown in Sequence No. 3.
- 80. The DNA fragment claimed in any one of Claims 70 to 79 derived from an archaebacterium belonging to the order *Sulfolobales*.
- 81. The DNA fragment claimed in Claim 80 derived from an archaebacterium belonging to the genus *Sulfolobus*.
- 82. The DNA fragment claimed in Claim 81 derived from the Sulfolobus solfataricus strain KMl.
- 83. The DNA fragment claimed in Claim 81 derived from the Sulfolobus acidocaldarius strain ATCC 33909.
- 84. A DNA fragment which hybridizes with the base sequence from the 335th base to the 2518th base of the base sequence shown in Sequence No. 1 or a complementary sequence thereof at $40\,^{\circ}\text{C}$ under an ionic strength of 5 \times SSC, and which codes for a novel transferase acting on a substrate saccharide, the substrate saccharide being

composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to transfer the first α -1,4 linkage from the reducing end into an α -1, α -1 linkage; and a DNA fragment which codes for the amino acid sequence encoded by the foregoing DNA fragment.

- 85. A DNA fragment which hybridizes with the base sequence from the 1880th base to the 2257th base of the base sequence shown in Sequence No. 1 or a complementary sequence thereof at 60°C under an ionic strength of 6 × SSPE, and which codes for a novel transferase acting on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to transfer the first α -1,4 linkage from the reducing end into an α -1, α -1 linkage; and a DNA fragment which codes for the amino acid sequence encoded by the foregoing DNA fragment.
- 86. A polypeptide comprising an amino acid sequence shown in Sequence No. 2 or an equivalent sequence thereof.
- 87. A polypeptide comprising an amino acid sequence shown in Sequence No. 4 or an equivalent sequence thereof.
- 88. The polypeptide claimed in Claim 86 or 87 which acts on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to transfer the first α -1,4 linkage from the reducing end into an α -1, α -1 linkage.
- 89. The polypeptide claimed in any one of Claims 86 to 88, wherein the optimum temperature for said activity is 60 to 80°C.
- 90. A recombinant DNA molecule comprising a DNA

fragment claimed in any one of Claims 70 to 85.

- 91. The recombinant DNA molecule claimed in Claim 90, wherein said DNA fragment claimed in any one of Claims 70 to 85 is combined in a plasmid vector.
- 92. The recombinant DNA molecule claimed in Claim 90 or 91, wherein said molecule is the plasmid pKT22.
- 93. The recombinant DNA molecule claimed in Claim 90 or 91, wherein said molecule is the plasmid p9T01.
- 94. A host cell transformed with a recombinant DNA molecule claimed in any one of Claim 90 to 93.
- 95. The host cell claimed in Claim 94, wherein the host cell is a microorganism belonging to the genus *Escherichia* or *Bacillus*.
- 96. The host cell claimed in Claim 95, wherein the host cell is the *Escherichia coli* strain JM109.
- 97. A process for producing a recombinant novel transferase which acts on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, so as to transfer the first α -1,4 linkage from the reducing end into an α -1, α -1 linkage, wherein said process comprises cultivating a host cell claimed in any one of Claims 94 to 96 to produce said recombinant novel transferase in the culture and collecting the transferase.
- 98. A process for producing a recombinant novel transferase which is encoded by a DNA fragment claimed in any one of Claims 70 to 85 or which contains a polypeptide claimed in any one of Claims 86 to 89, wherein said process comprises cultivating a host cell claimed in any one of

Claims 94 to 96 to produce said recombinant novel transferase in the culture and collecting the transferase.

- 99. A process for producing a trehaloseoligosaccharide in which at least three sugar units from the reducing end are glucose residues and the linkage between the first and second glucose residues from the reducing end side is α -1, α -1 while the linkage between the second and third glucose residues from the reducing end side is α -1,4, wherein the process comprises putting the recombinant novel transferase claimed in Claim 97 or 98 into contact with a saccharide, the saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked.
- 100. A DNA fragment comprising a DNA sequence which codes for the novel amylase claimed in Claim 25.
- 101. The DNA fragment claimed in Claim 100 comprising a DNA sequence which codes for the novel amylase claimed in Claim 26.
- 102. The DNA fragment claimed in Claim 100 or 101 comprising a DNA sequence which codes for a novel amylase having an activity of endotype-hydrolyzing one or more of α -1,4 linkages in a sugar chain.
- 103. The DNA fragment claimed in any one of Claims 100 to 102, wherein said novel amylase acts on a substrate trehaloseoligosaccharide so as to liberate α, α -trehalose by hydrolyzing the substrate at the α -1,4 linkage between the second and third glucose residues from the reducing end side.
- 104. A DNA fragment comprising a DNA sequence which codes for a novel amylase having the following principal activities:
 - (1) An activity of endotype-hydrolyzing one or more

- of α -1,4 glucoside linkages in a sugar chain;
- (2) an activity of acting on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end are α -1,4-linked glucose residues, so as to liberate principally monosaccharides and/or disaccharides by hydrolyzing the substrate from the reducing end side; and
- activity acting on а substrate (3) of saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end side are glucose residues and the linkage between the first and second glucose residues from the reducing end side is $\alpha-1$, $\alpha-1$ while the linkage between the second and third glucose residues from the reducing end so as to liberate α, α -trehalose side is $\alpha-1,4$, hydrolyzing the α -1,4 linkage between the second and third glucose residues from the reducing end side.
- 105. The DNA fragment claimed in any one of Claims 100 to 104, wherein the optimum temperature for said novel amylase is 60 to 85°C.
- 106. The DNA fragment claimed in any one of Claims 100 to 105 expressed by the restriction map shown in Fig. 34.
- 107. The DNA fragment claimed in any one of Claims 100 to 105 expressed by the restriction map shown in Fig. 38.
- 108. A DNA fragment comprising a DNA sequence which codes for an amino acid sequence shown in Sequence No. 6 or an equivalent sequence thereof.
- 109. The DNA fragment claimed in Claim 108 comprising the base sequence from the 642nd base to the 2315th base of the base sequence shown in Sequence No. 5.
- 110. The DNA fragment claimed in Claim 108 comprising

the base sequence from the 639th base to the 2315th base of the base sequence shown in Sequence No. 5.

- 111. The DNA fragment claimed in Claim 108 comprising the base sequence from the 1st base to the 2691st base of the base sequence shown in Sequence No. 5.
- 112. A DNA fragment comprising a DNA sequence which codes for an amino acid sequence shown in Sequence No. 8 or an equivalent sequence thereof.
- 113. The DNA fragment claimed in Claim 112 comprising the base sequence from the 1176th base to the 2843th base of the base sequence shown in Sequence No. 7.
- 114. The DNA fragment claimed in Claim 112 comprising the base sequence from the 1st base to the 3600th base of the base sequence shown in Sequence No. 7.
- 115. The DNA fragment claimed in any one of Claims 100 to 114, wherein said DNA fragment is derived from an archaebacterium belonging to the order *Sulfolobales*.
- 116. The DNA fragment claimed in Claim 115, wherein said DNA fragment is derived from an archaebacterium belonging to the genus Sulfolobus.
- 117. The DNA fragment claimed in Claim 116, wherein said DNA fragment is derived from the *Sulfolobus solfataricus* strain KM1.
- 118. The DNA fragment claimed in Claim 116, wherein said DNA fragment is derived from the *Sulfolobus acidocaldarius* strain ATCC 33909 or a variant thereof
- 119. A DNA fragment which hybridizes with the base sequence from the 639th or 642nd base to the 2315th base of the base sequence shown in Sequence No. 5 or a

complementary sequence thereof at $40\,^{\circ}\text{C}$ under an ionic strength of 5 × SSC, and which codes for a novel amylase having an activity of acting on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end are glucose residues, so as to liberate principally monosaccharides and/or disaccharides by hydrolyzing the substrate from the reducing end side; and a DNA fragment which codes for the amino acid sequence encoded by the foregoing DNA fragment.

- A DNA fragment which hybridizes with the base 120. sequence from the 639th or 642nd base to the 2315th base of the base sequence shown in Sequence No. complementary sequence thereof at 40°C under an ionic strength of $5 \times SSC$, and which codes for a novel amylase having a principal activity of acting on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end side are glucose residues and the linkage between the first and second glucose residues from the reducing end side is $\alpha-1$, $\alpha-1$ while the linkage between the second and third glucose residues from the reducing end side is $\alpha-1,4$, so as to liberate α,α -trehalose by hydrolyzing the α -1,4 linkage between the second and third glucose residues; and a DNA fragment which codes for the amino acid sequence encoded by the foregoing DNA fragment.
- 121. A DNA fragment which hybridizes with the base sequence from the 1393th base to the 2121th base of the base sequence shown in Sequence No. 7 or a complementary sequence thereof at 60°C under an ionic strength of 6 × SSPE, and which codes for a novel amylase having an activity of acting on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end are glucose residues, so as to liberate principally monosaccharides and/or disaccharides by hydrolyzing the

substrate from the reducing end side; and a DNA fragment which codes for the amino acid sequence encoded by the foregoing DNA fragment.

- 122. A DNA fragment which hybridizes with the base sequence from the 1393th base to the 2121th base of the base sequence shown in Sequence No. 7 or a complementary sequence thereof at 40°C under an ionic strength of 6 \times and which codes for a novel amylase having a principal activity of acting on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end side are glucose residues and the linkage between the first and second glucose residues from the reducing end side is $\alpha-1$, $\alpha-1$ while the linkage between the second and third glucose residues from the reducing end side is $\alpha-1,4$, so as to liberate α, α -trehalose by hydrolyzing the α -1,4 linkage between the second and third glucose residues; and a DNA fragment which codes for the amino acid sequence encoded by the foregoing DNA fragment.
- 123. A polypeptide comprising an amino acid sequence shown in Sequence No. 6 or an equivalent sequence thereof.
- 124. A polypeptide comprising an amino acid sequence shown in Sequence No. 8 or an equivalent sequence thereof.
- 125. The polypeptide claimed in Claim 123 further comprising Met at the N terminus.
- 126. The polypeptide claimed in any one of Claims 123 to 125 which has an activity of acting on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end side are glucose residues and the linkage between the first and second glucose residues from the reducing end side is α -1, α -1 while the linkage between the second and third glucose residues from the reducing end

side is α -1,4, so as to liberate α,α -trehalose by hydrolyzing the α -1,4 linkage between the second and third glucose residues.

- 127. The polypeptide claimed in any one of Claims 123 to 125 which has the following principal activities:
 - (1) An activity of endotype-hydrolyzing one or more of α -1,4 glucoside linkages in a sugar chain;
 - (2) an activity of acting on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end are α -1,4-linked glucose residues, so as to liberate principally monosaccharide and/or disaccharide by hydrolyzing the substrate from the reducing end side; and
 - (3) an activity of acting on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end side are glucose residues and the linkage between the first and second glucose residues from the reducing end side is α -1, α -1 while the linkage between the second and third glucose residues from the reducing end side is α -1,4, so as to liberate α , α -trehalose by hydrolyzing the α -1,4 linkage between the second and third glucose residues.
- 128. The polypeptide claimed in any one of Claims 123 to 127, wherein the optimum temperature for its action is 60 to 85°C.
- 129. A recombinant DNA molecule comprising a DNA fragment claimed in any one of Claims 100 to 122.
- 130. The recombinant DNA molecule claimed in Claim 129, wherein said DNA fragment claimed in any one of Claims 100 to 122 is combined in a plasmid vector.
- 131. The recombinant DNA molecule claimed in Claim 129

- or 130, wherein said molecule is the plasmid pKA2.
- 132. The recombinant DNA molecule claimed in Claim 129 or 130, wherein said molecule is the plasmid p09A1.
- 133. A host cell transformed with a recombinant DNA molecule claimed in any one of Claim 129 to 132.
- 134. The host cell claimed in Claim 133, wherein the host cell is a microorganism belonging to the genus *Escherichia* or *Bacillus*.
- 135. The host cell claimed in Claim 134, wherein the host cell is the *Escherichia coli* strain JM109.
- 136. A process for producing a recombinant novel amylase which has a principal activity of acting on a substrate saccharide, the substrate saccharide being composed of at least three sugar units wherein at least three sugar units from the reducing end side are glucose residues and the linkage between the first and second glucose residues from the reducing end side is $\alpha-1$, $\alpha-1$ while the linkage between the second and third glucose residues from the reducing end side is α -1,4, so as to liberate α,α -trehalose by hydrolyzing the α -1,4 linkage between the second and third said process comprises residues, wherein cultivating a host cell claimed in any one of Claims 133 to 135 to produce said recombinant novel amylase in the culture, and collecting the amylase.
- 137. A process for producing a recombinant novel amylase which is encoded by a DNA fragment claimed in any one of Claims 100 to 122 or which contains a polypeptide claimed in any one of Claims 123 to 128, wherein said process comprises cultivating a host cell claimed in any one of Claims 133 to 135 to produce said recombinant novel amylase in the culture, and collecting the amylase.

- 138. A process for producing α, α -trehalose, wherein the process comprises putting the novel transferase claimed in any one of Claim 1 to 13, or the recombinant novel transferase claimed in Claim 97 or 98, and the recombinant novel amylase claimed in Claim 136 or 137 into contact with a saccharide, the saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked.
- 139. A process for producing α, α -trehalose, wherein the process comprises putting the recombinant novel transferase claimed in Claim 97 or 98, and the novel amylase claimed in any one of Claim 25 to 37, or the recombinant novel amylase claimed in Claim 136 or 137 into contact with a saccharide, the saccharide being composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked.
- 140. The process claimed in Claim 138 or 139, wherein the saccharide, which is composed of at least three sugar units wherein at least three glucose residues from the reducing end are α -1,4-linked, is starch or a starch hydrolysate.
- 141. The process claimed in Claim 140, wherein said starch hydrolysate is produced from starch by acidolysis or enzymatic hydrolysis.
- 142. The process claimed in Claim 140, wherein said starch hydrolysate is produced by hydrolyzing starch with a debranching enzyme.
- 143. The process claimed in Claim 142, wherein said debranching enzyme is pullulanase or isoamylase.
- 144. The process claimed in Claim 138 or 139, wherein the saccharide, which is composed of at least three sugar units wherein at least three glucose residues from the

reducing end are α -1,4-linked, is each or a mixture of maltooligosaccharides in which all the glucose residues are α -1,4-linked.

145. The process claimed in any one of Claims 138 to 144, wherein said process is performed at a temperature of 50 to 85°C.

5

10

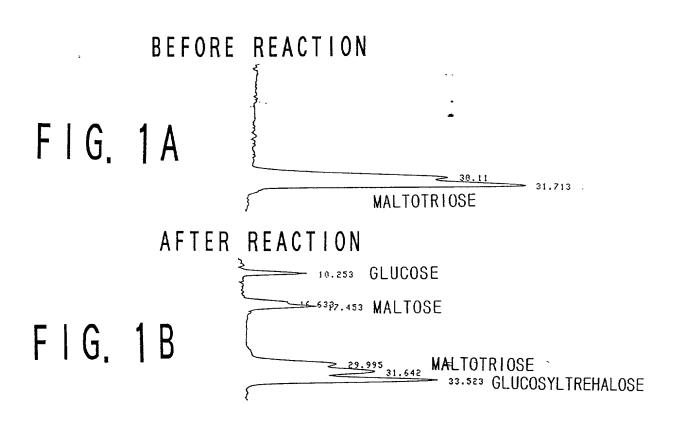
15

20

ABSTRACT

The invention provides a novel transferase that acts on a saccharide, as a substrate, composed of at least three sugar units wherein at least three glucose residues on the reducing end are linked $\alpha-1,4$ so as to transfer the $\alpha-1,4$ lingages to a α -1, α -1 linkages; a process for producing the transferase; a gene coding for the same; and a process for producing an oligosaccharide by using the same. provided are a novel amylase that has a principal activity of acting on a saccharide, as a substrate, composed of at least three sugar units wherein at least three sugar units on the reducing end side are glucose units and the linkage between the first and the second glucose units is $\alpha-1,\alpha-1$ while the linkage between the second and the third glucose units is $\alpha-1,4$ so as to liberate α, α -trehalose by hydrolyzing the α -1,4 linkage and another activity of hydrolyzing the α -1,4 linkage within the molecular chain of the substrate and that liberates disaccharides and/or monosaccharides as the principal final products; a process for producing the amylase; a gene coding for the same; and process for producing α, α -trehalose by combination of the transferase and the amylase.





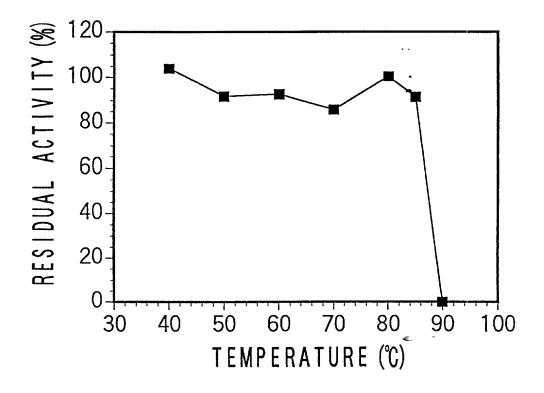


FIG. 2

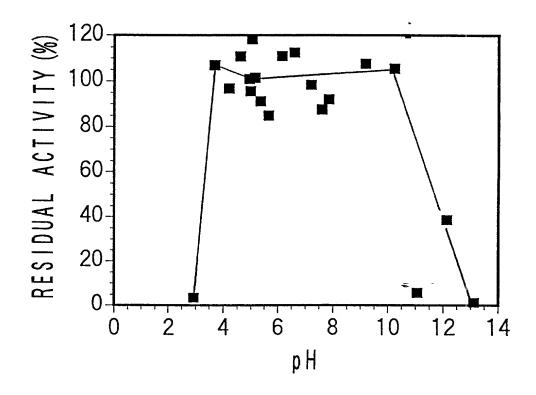


FIG. 3

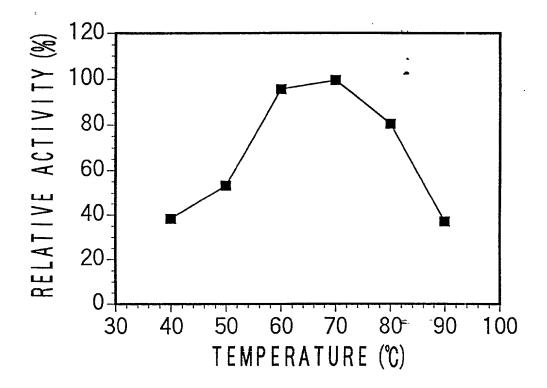


FIG. 4

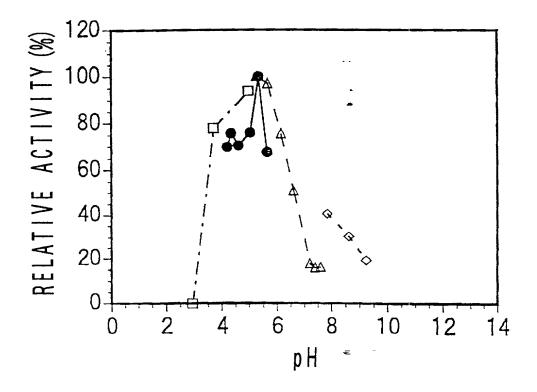


FIG. 5

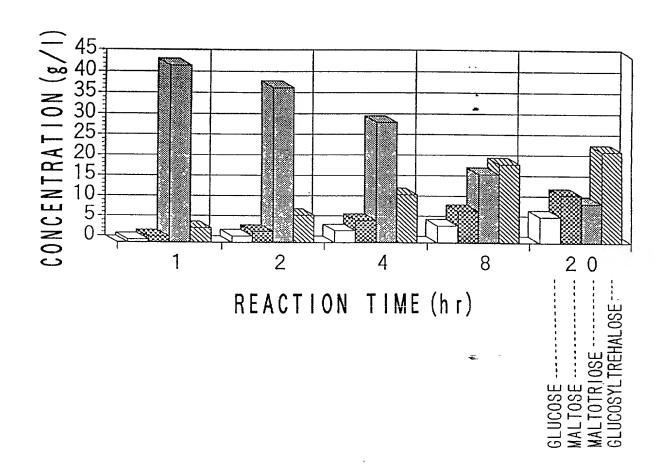
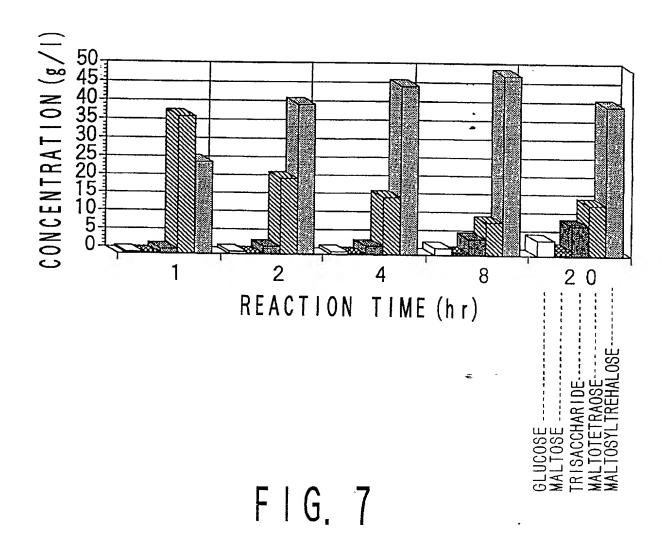
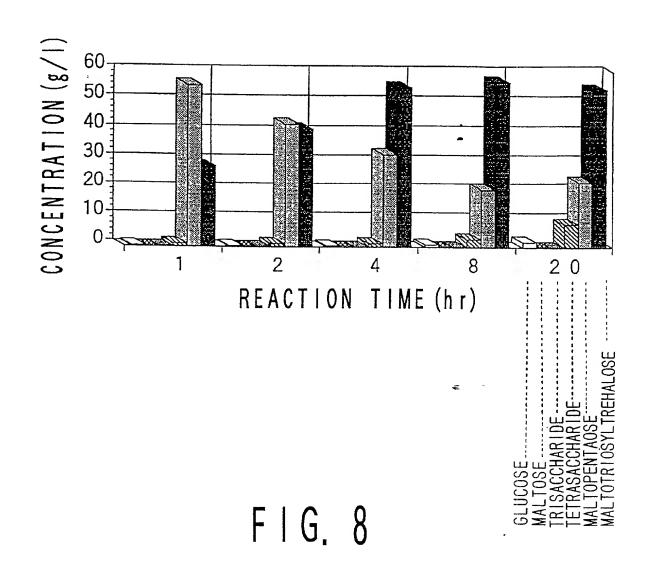
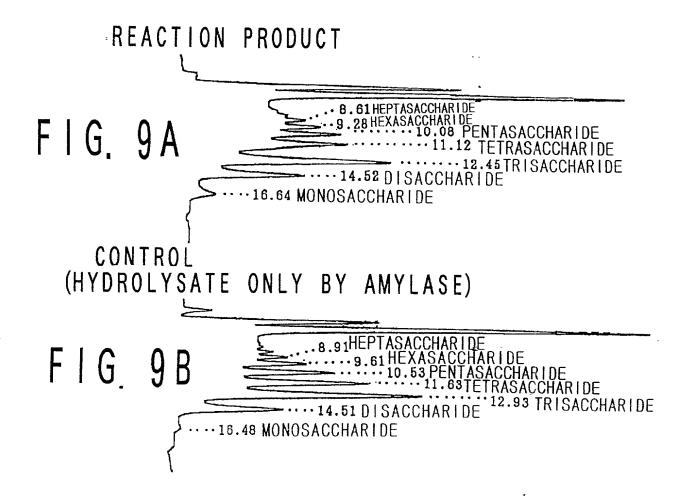


FIG. 6







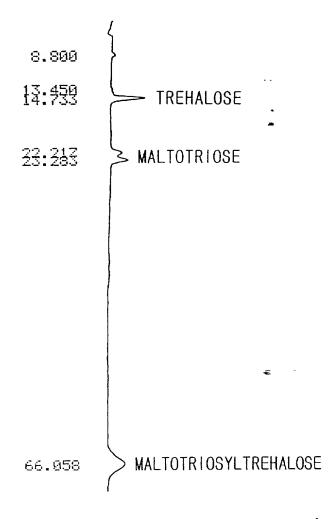
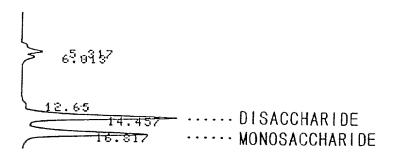


FIG. 10



F | G. 11

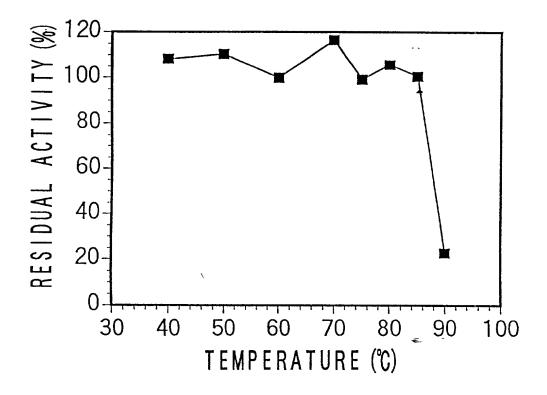
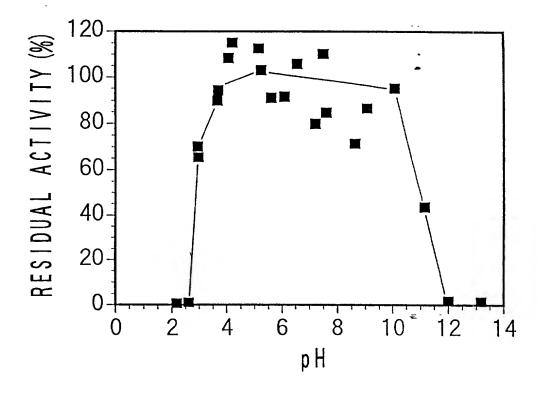


FIG. 12



F | G. 13

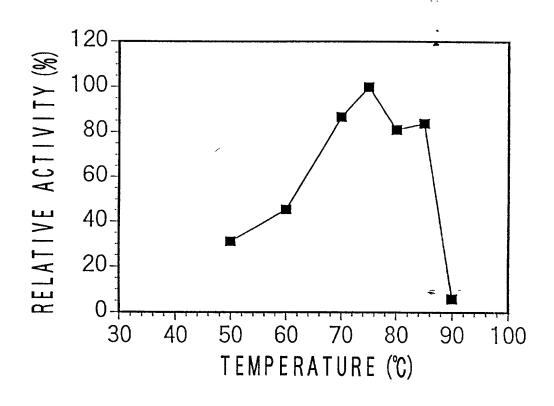


FIG. 14

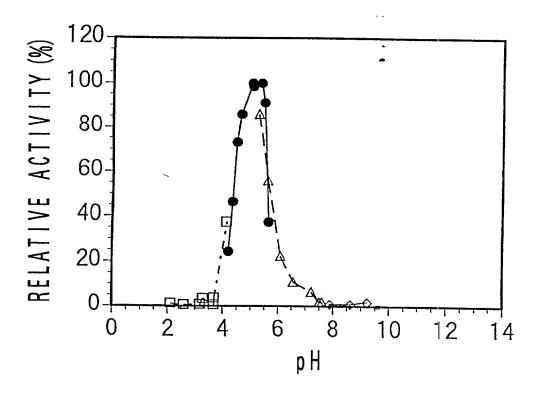
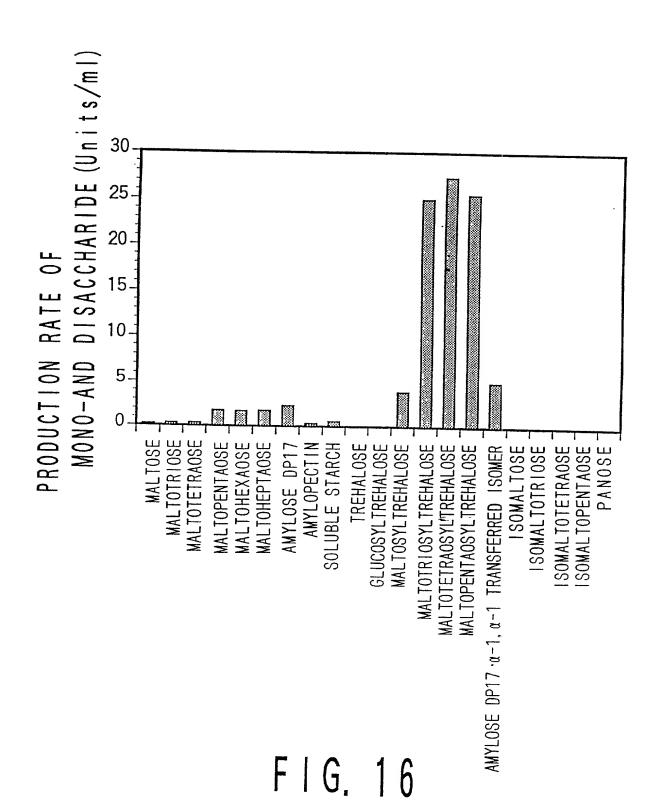
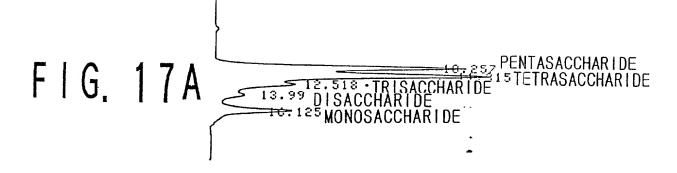


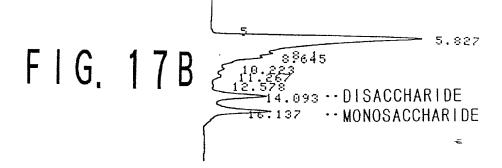
FIG. 15



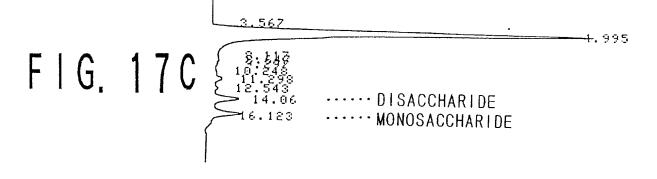
SUBSTRATE: MALTOPENTAOSE



SUBSTRATE: AMYLOSE DP17



SUBSTRATE: SOLUBLE STARCH



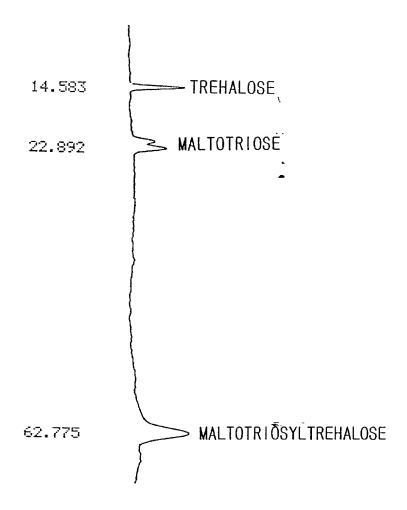
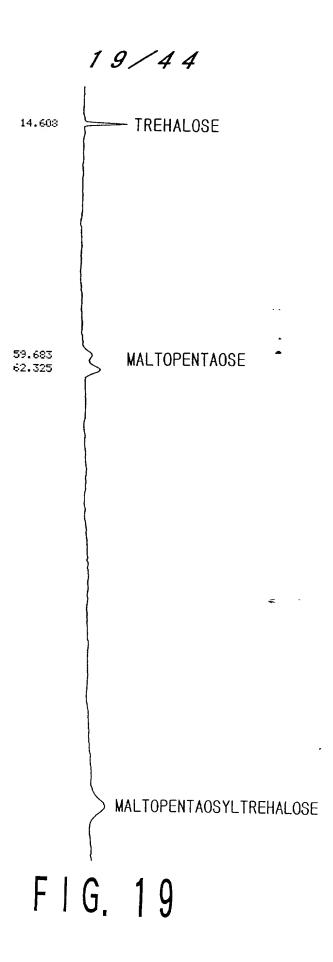


FIG. 18



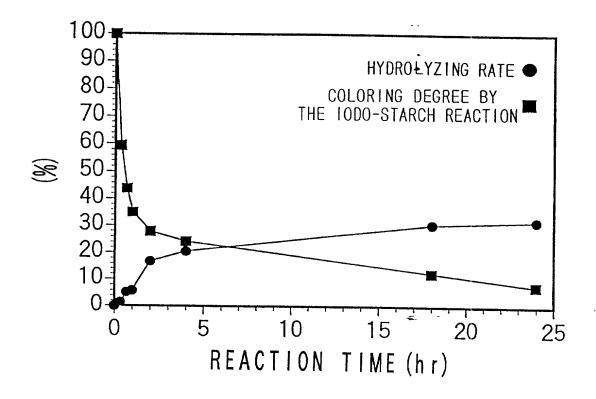


FIG. 20

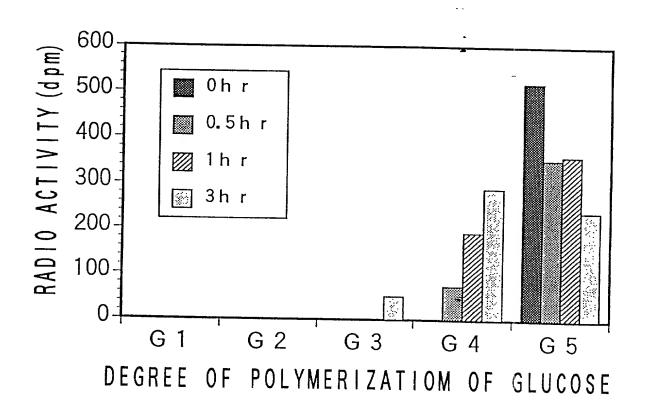


FIG. 21

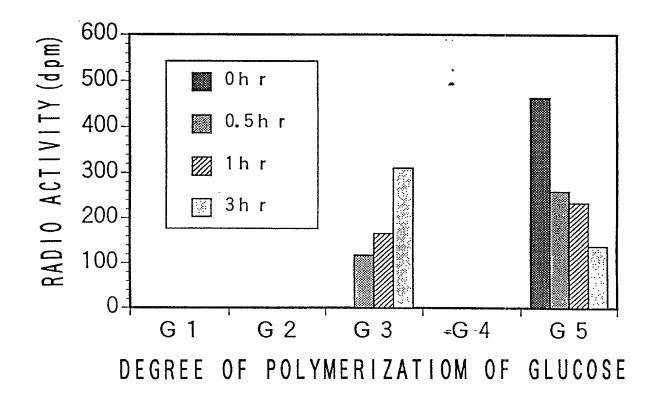


FIG. 22

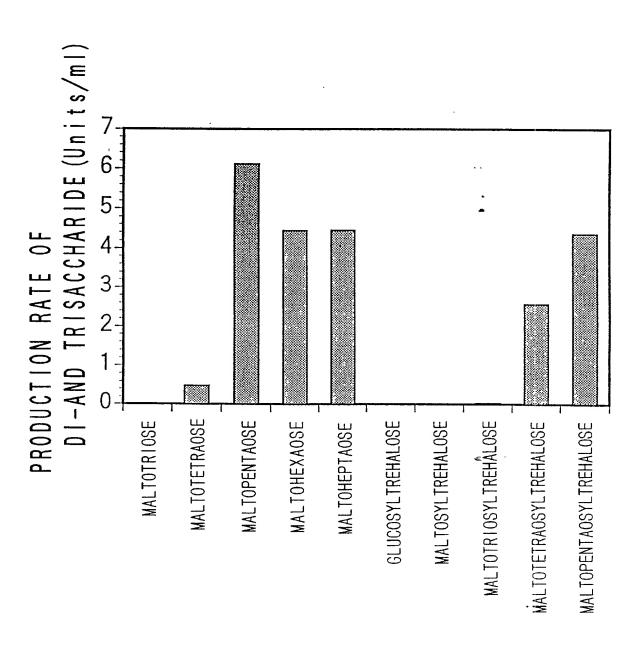


FIG. 23

13,942 MALTOSE 29:7Y? MALTOTRIOSE MALTOSYLTREHALOSE MALTOPENTAOSYLTREHALOSE 105.975 FIG. 24

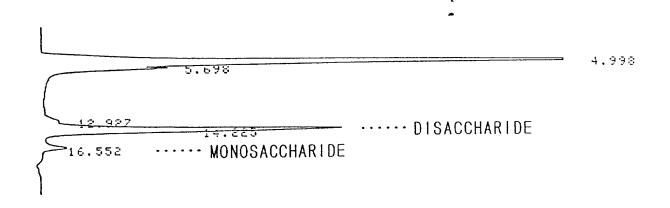
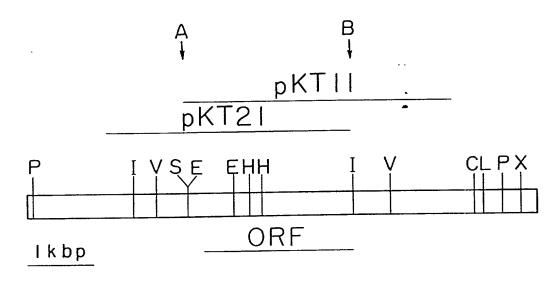


FIG. 25



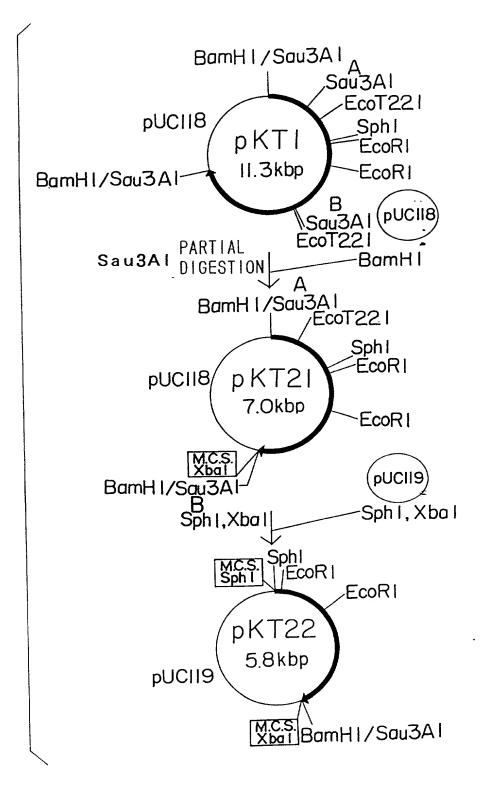
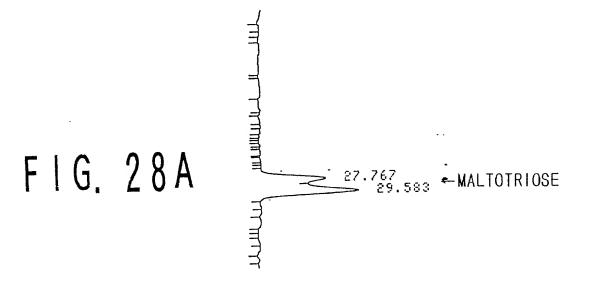
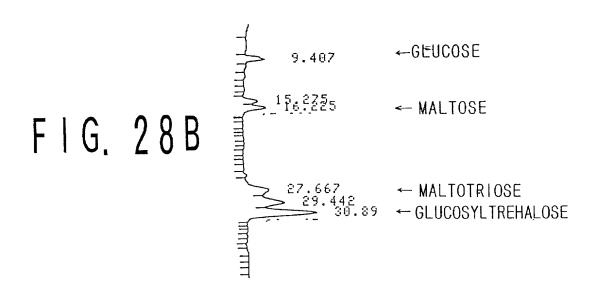


FIG. 27

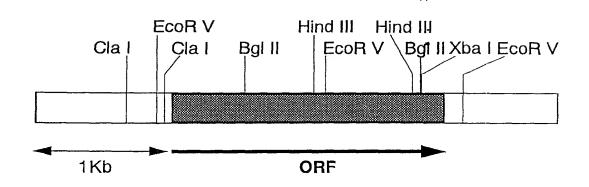
BEFORE ADDITION OF CRUDE ENZYME EXTRACT



AFTER ADDITION OF CRUDE ENZYME EXTRACT



p09T1 INSERTED FRAGMENT



30/44 Bam HI Sau3A I M.C.S. Xba I Cla I Cla I pUC118 p09T3 Hind III 10.8Kb Hind III Xba I Xba I Xba l Sau3A | PARTIAL DIGESTION Sau3A I Cla I Cla I pUC118 Hind III p09T2 Hind III Xba I 9.9Kb Bam HI Xba I Xba I €. pUC118 Xba I DIGESTION Xba I DIGESTION Sau3A I Cla I Cla I pUC118 p09T1 7.1Kb Hind III Hind III Xba I Xba I

FIG. 30

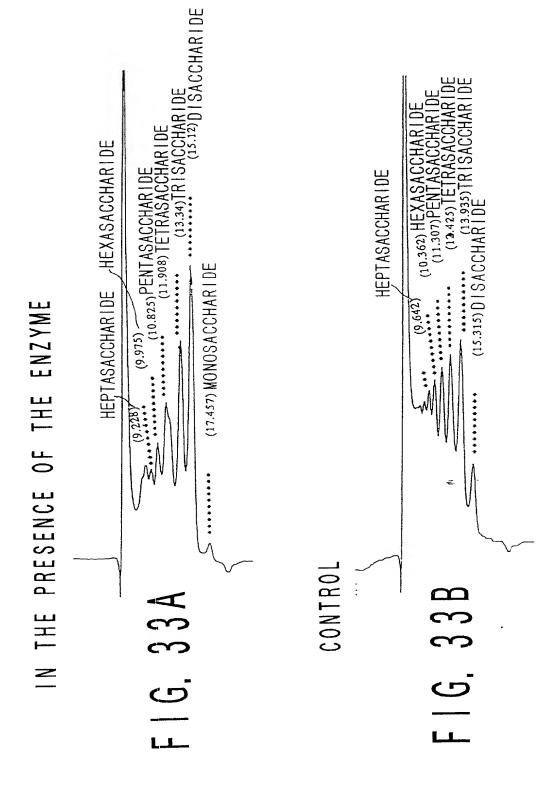
1'	MASPGSNHGYDVIDHSRIND
1"	MIIGTYRLQLNKKFTFYDIIENLDYFKELGVSHLYLSPILKARPGSTHGYDVVDHSEINE
	ELGGEKEYRRLIETAHTIGLGIIQDIVPNHMAVNSLNWRLMDVLKMGKKSKYYTYFDFFP
61"	ELGGEEGCFKLVKEAKSRGLEIIQDIVPNHMAVHHTNWRLMDLLKSWKNSKYYNYFDHY-
81'	EDDKIRLPILGEDLDTVISKGLLKIVKDGDEYFLEYFKWKLPLTEVG .**** *********.** ** .*.
120"	DDDKIILPILEDELDTVIDKGLIKLQKDNIEYRGLILPINDEGVEFLKRINCFDNSCLKK
128'	NDIYDTLQKQNYTLMSWKNP-PSYRRFFDVNTLIGVNVEKDHVFQESHSKILDLDVDGYR
180"	EDIKKLLLIQYYQLTYWKKGYPNYRRFFAVNDLIAVRVELDEVFRESHEIIAKLPVDGLR
187'	IDHIDGLYDPEKYINDLRSII-KNKIIIVEKILGFQEELKLNSDGTTGYDFLNYSNLL
240"	IDHIDGLYNPKEYLDKLRQLVGNDKIIYVEKILSINEKLRDDWKVDGTTGYDFLNYVNML
Z 44 '	FNFNQEIMDSIYENFTAEKISISESIKKIKAQIIDELFSYEVKRLASQLGISYDILRD
300"	LVDGSGEEELTKFYENFIGRKINIDELIIQSKKLVANQLFKGDIERLSKLLNVNYDYLVD
302'	YLSCIDVYRTYANQIVKECDKTNEIEEATK-RNPEAYTKLQQYMPAVYAKAYEDTFLFRY
360"	FLACMKKYRTYLPYEDINGIRECDKEGKLKDEKGIMRLQQYMPAIFAKGYEDTTLFIY
361'	NRLISINEVGSDLRYYKISPDQFHVFNQKRRGKITLNATSTHDTKFSEDVRMKISVLSEF
418"	
	PEEWKNKVEEWHSIINPKVSRNDEYRYYQVLVGSFYEGFSNDFKERIKQHMIKSVREAKI * ** * * * * * * * * * * * * * * * * *
478"	PKEWEERVIYWHDLLRPNIDKNDEYRFYQTLVGS-YEGFDNKERIKNHMIKVIREAKV
481'	* * * * * * * * * * * * * * * * * * * *
535"	HTTWENPNIEYEKKVLGFIDEVFENSNFRNDFENFEKKIVYFGYMKSLIATTLRFLSPGV
541'	PDFYQGTEIWRYLLTDPDNRVPVDFKKLHEILEKSKKFEKNMLESMDDGRIKMYLTYKLL
595"	
601'	SLRKQLAEDFLKGEYKGLDLEEGLCGFIRFNKILVIIKTKGSVNYKLKLEEGAIYTDVLT
651"	QLRREYSLNDYKPLPFGFQR-GKVAVLFSPIVTREVKEKISIRQKSVDWIR
661'	GEEIKK-EVQINELPRILVRM .
701"	.*** *** NEEISSGEYNLSELIGKHKVVILTEKRE

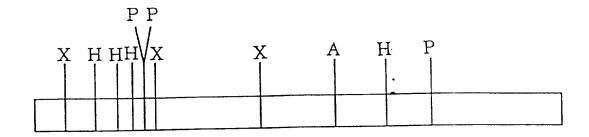
816'	ATGGCTTCGCCAGGAAGTA-ACCATGGGTACGATGTAA * **** ** * * **** * **** *** *** **
455"	AAGGCTAGACCAGGGAGCACTCACGGCTACGATGTAGTAGATCAT-AGTGAAATTAAT
853'	TAGATCATTCAAGGATAAACGATGAAC-TTGGAGGAGAGAAAGAATACAGGAGATTA
512"	${\tt GAGGAATTAGGAGGAGAAGAGGGGGTGCTTTAAACTAGTTAAGGAAGCTAAGAGTAGAGGT}$
909'	ATAGAGACAGCTCATACTATTGGATTAGGTATTAT-ACAGGACATAGTACCAAAT-CACA
572"	TTAGAAATCATACAAGATATAGTGCCAAATCACATGGCGGTACATCATACTAATTGGAGA
967'	TGGCTGTAAATTCTCTA-AATTGG-CGACTAATGGATGTATTAAAAAATGGGTAAAAAAGAG
632"	CTTATGGATCTGTTAAAGAGTTGGAAGAATAGTAAATACTATAACTATT-TTGATCACTA
1025'	TAAATATTATACGTACTTTGACTTTTTCCCAGAAGATGA-TAAGATACGATTACCCATAT
691"	CGATGATGACAAGATAATCCTCCCAATACTTGAGGACGAGTTGGATACÇGTTATAGAT
1084'	TAGGAGAAGATTTAGATACAGTGATAAGTAAAGGTTTATTAAAGATAGTAAAAGATGG
749"	AAGGGATTGATAAAACTACAGAAGGATAATATAGAGTACAG-AGGGCTTATATTACCTAT
1142'	AGATGAATATTTCCTAGAATATTTCAAATGGAAACTTCCTCTAACAGAGGTTGGAA * **** * * *** ** ** ** ** ** ** ** **
808"	AAATGATGAAGGAGTTGAATTCTTGAAAAGGATTAATTGCTTTGATAATTCATGTTTAAA
1198'	ATGATATATACGACACTTTACAAAAACAGAATTATACCCTAATGTCTTGGAA
868"	GAAAGAGGATATAAAGAAATTACTATTAATACAATATTATCAGCTAACTTACTGGAAGAA
1250'	AAATCCTCCTAGCTATAGACGATTCTTCGATGTTAATACTTTAATAGGAGTAAATGTCGA * * *** * ***** *** *** *** *** *** **
928"	AGGTTATCCAAACTATAGGAGATTTTTCGCAGTAAATGATTTGATAGCTGTTAGGGTAGA
1310'	AAAAGATCACGTATTTCAAGAGTCCCATTCAAAGATCTTAGATGTTGATGGCTA * *** * ****** * *******************
988"	ATTGGATGAAGTATTTAGAGAGTCCCATGAGATAATTGCTAAGCTACCAGTTGACGGTTT
1370'	TAGAATTGATCATATTGATGATTATATGATCCTGAGAAATATATTAATGACCTGA-G
1048"	AAGAATTGACCACATAGATGGACTATATAACCCTAAGGAGTATTTAGATAAGCTAAGACA
1427'	GTCAATAATTAAAAATAAATTATTGTAGAAAAAATTCTGGGATTTCAGGAGGAATT ** * * * * ** ** ** ** ** ** ** ** ** *
1108"	GTTAGTAGGAAATGATAAGATAATATACGTAGAGAAGATATTGTCAATCAA
1487'	AAAATTAAATTCAGATGGAACTACAGGATATGACTTCTTAAATTACTCCAACTT
	AAGAGATGATTGGAAAGTAGATGGGACTACTGGATATGATTTCTTGAACTACGTTAATAT
	ACTGTTTA-ATTTTAATCAAGA-GA-TAATGGAC-AGTATATATGAGAATTTCACAGC
1228"	GCTATTAGTAGATGGAAGTGGTGAGGAGGAGGAGTTAACTAAGTTTTATGAGAATTTCATTGG
1595'	GGAGAAATATCTATAAGTGAAAGTATAAAGAAAATAAAAGCGCAAATAATTGATGAGCT
	AAGGAAAATCAATATAGACGAGTTAATAATACAAAGTAAAAAATTAGTTGCAAATCAGTT
	ATTTAGTTATGAAGTTAAAAGATTAGCATCACAACTAGGAATTAGCTACGATATATTGAG
	ATTTAAAGGTGACATTGAAAGATTAAGCAAGTTACTGAACGTTAATTACGAT-TATTTAG
1715'	***** ** * ** * * * * * * * * * * * * *
1407"	TAGATTTTCTAGCATGTATGAAAAAATACAGGACTTATTTACCATATGAGGATATTAA

F I G. 32A

1773' TGTGATAAGACCAATGAGATAGAGGAAGCAACCAAAAGAAATCCAGAGGCTTATACTAAA **** **** **** * ** 1465" CGGAATAAG-GGAATGCGATA-AGGAGGGAAAGTTAAAAGATGAAAAGGGAATCATGAGA 1833' TTACAACAATATATGCCAGCAGTATACGCTAAAGCTTATGAAGATACTTTCCTCTTTAGA 1523" CTCCAACAATACATGCCAGCAATCTTCGCTAAGGGCTATGAGGATACTACCCTCTTCATC 1893' TACAATAGATTAATATCCATAAATGAGGTTGGAAGCGATTTACGATATTATAAGATATCG 1583" TACAATAGATTAATTTCCCTTAACGAGGTTGGGAGCGACCTAAGA-AGATTCAGTTTAAG 1953' CCT-GATCAGTTTCATGTATTTAATCAAAAACGAAGAGGAAAAATCACACTAAATGCCAC 1642" CATCAAAGACTTTCATAACTTTAACCTAAGCAGAGTAAATACCATATCAATGAACACTCT 2012' TAGCACACATGATACTAAGTTTAGTGAAGATGTAAGGATGAAAATAAGTGTATTAAGTGA 1702" TTCCACTCATGATACTAAATTCAGTGAAGACGTTAGAGCTAGAATATCAGTACTATCTGA 2072' ATTTCCTGAAGAATGGAAAAATAAGGTCGAGGAATGGCATAGTATCATAAATCCAAAGGT * * *** 1762" GATACCAAAGGAGTGGGAGGAGAGGGTAATATACTGGCATGATTTGTTAAGGCCAAATAT 2132' ATCAAGAAATGATGAATATAGATATTATCAGGTTTTAGTGGGAAGTTTTTATGAGGGATT 1822" TGATAAAAACGATGAGTATAGATTTTATCAAACACTTGTGGGAAG---TTACGAGGGATT 2192' CTCTAATGATTTTAAGGAGAGAATAAAGCAACATATGATAAAAAGTGTCAGAGAAGCTAA 1879" ----T--GATAATAAGGAGAGAATTAAGAACCACATGATTAAGGTCATAAGAGAAGCTAA ZZ5Z' GATAAATACCTCATGGAGAAATCAAAATAAAGAATATGAAAATAGAGTAATGGAATTAGT 1933" GGTACATACAACGTGGGAAAATCCTAATATAGAGTATGAAAAGAAGGTTCTGGGTTTCAT 2312' GGAAGAAACTTTTACCAATAAGGATTTCATTAAAAGTTTCATGAAATTTGAAAGTAAGAT 1993" AGATGAAGTGTTCGAGAACAGTAATTTTAGAAATGATTTTGAAAATTTTGAAAAGAAAAT 2372' AAGAAGGATAGGGATTAATAAGAGCTTATCCTTGGTCGCATTAAAAATTATGTCAGCCGG 2053" AGTTTATTTCGGTTATATGAAATCATTAATCGCAACGACACTTAGGTTCCTTTCGCCCGG 2492' CAGAGTCCCAGTGGATTTTAAGAAATTACACGAAATATTAGAAAAAATCCAAAAAATTTGA 2173" CAGAATGCCGGTGGATTTCAAGAAACTAAAGGAATTATTAAATAATTTGACTGAAAAGAA 2552' AAAAAATATGTTAGAGTCTATGGAC--GATGGAAGA-ATTAAGATGTATTTAACATATAA * * * * *** * * 2233" CTTAGAACTCTCAGATCCAAGAGTCAAAATGTTATATGTTAAGAAAT-TGCTACAGCTTA 2609' GCTTTTATCCCTAAGAAAACAGTTGGCTGAGGATTTTTTAAAGGGCGAGTATAAGGG---ZZ92" GAAGAGAGTACTCACTAAACGATT--ATAAACCATTGCCCTTTGGCTTCCAAAGGGGAAÁ 2656' ATTAGATCTAGAAGAAGGACTATGTGGGTTTA-TTAGGTTTAACAAAATTTTGGTAATAA 2350" AGTAGCTGTCCTTTTCTCACCAATAGTGACTAGGGAGGTTAAAGAGAAAATTAGT-ATAA 2725' TAAAAACCAAGGGAAGTGTTAATTACAAACTGAAACTTGAAGAGGGAGCAATTTACACAG ** * *** 2409" GGCAAA-AAAGCGTTGATTGGATCAGAAATGAGGAAATTAGTAGTGGAGAAT----ACAA 2785' ATGTATTGACAGGAGAAGAAATTAAAAAAGAGGTACAGATTAATGAGCTACCTAGGATAC ** 2464" TTTAAGTGAGTTGATTGGGAAGCATAAAGTCGTTATA-TTAACTGAAAAAAGGGAG

FIG. 32B





ORF

1 k b p

p K A 2

A : A c c I

H: Hinc I I

P:PstI X:XbaI

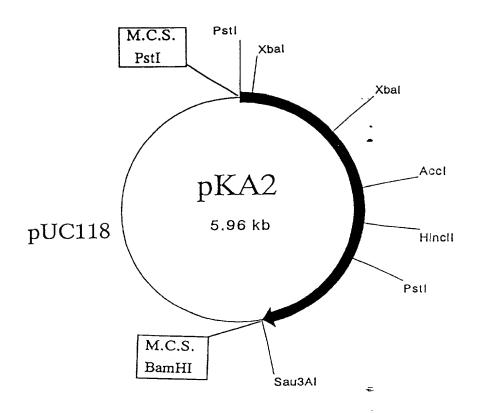


FIG. 35

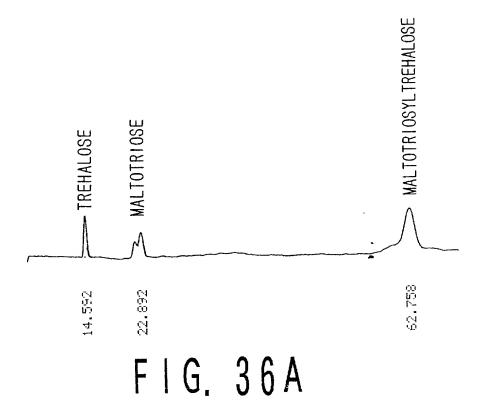




FIG. 36B

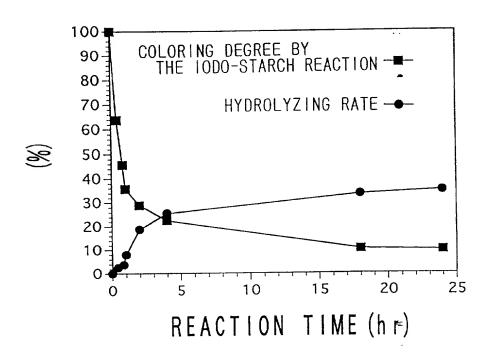
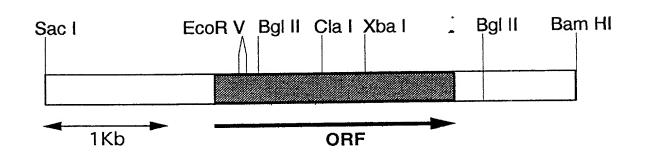
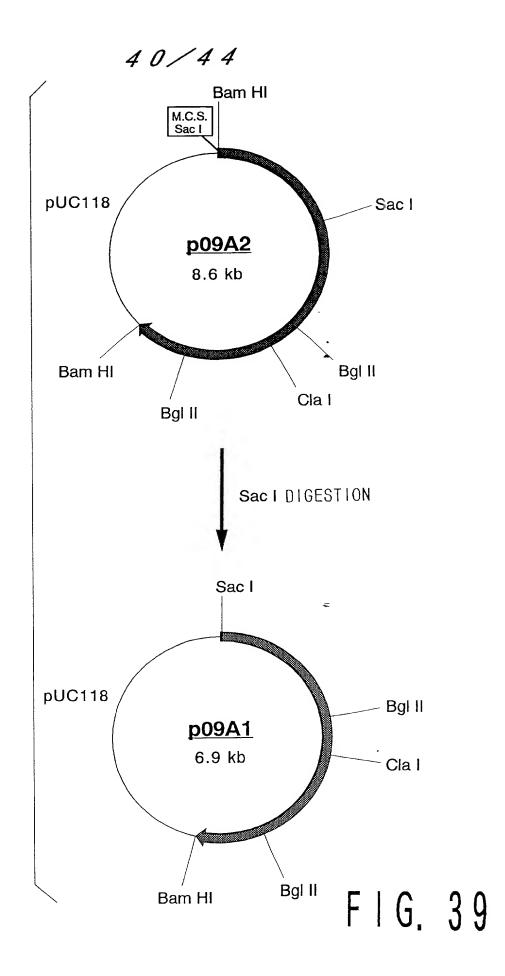


FIG. 37

p09A1 INSERTED FRAGMENT





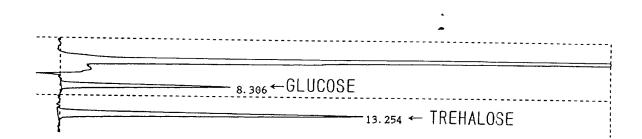
1'	MFSFGGNIEKNKGIFKLWAPYVNSVKLK-LSKKLIPMEKNDEGFFEVEIDDIEENLTYSY
1"	TFAYKIDGNEVIFTLWAPYQKSVKLKVLEKGLYEMERDEKGYFTITLNNVKVRDRYKY
60'	IIEDKREIPDPASRYQPLGVHDKSQLIRTDYQILDLGKVKIEDLIIYELHVGTFSQEGNF* .********** *** .**.**.**********
59"	VLDDASEIPDPASRYQPEGVHGPSQIIQESKEFNNETFLKKEDLIIYEIHVGTFTPEGTF
120'	非常性 法非非常非常非常非常 本作 本作 本作 非非非非 非非非非非非 非非非非非 非非非非
119"	
180'	KRGIAVILDVVYNHIGPEGNYLLGLGPYFSDRYKTPWGLTFNFDDRGCDQVRKFILENVE
179"	KKGLGVILDVVYNHVGPEGNYMVKLGPYFSQKYKTPWGLTFNFDDAESDEVRKFILENVE
240'	YWFKTFKIDGLRLDAVHAIFDNSPKHILQEIAEKAHQLGKFVIAESDLNDPKIVKDDC
239"	
298 '	GYKIDAQWVDDFHHAVHAFITKEKDYYYQDFGRIEDIEKTFKDVFVYDGKYSRYRGRTHG ************************************
299"	GYNIDAQWVDDFHHSIHAYLTGERQGYYTDFGNLDDIVKSYKDVFVYDGKYSNFRRKTHG
358'	APVGDLPPRKFVVFIQNHDQVGNRGNGERLSILTDKTTYLMAATLYILSPYIPLIFMGEE
359"	EPVGELDGCNFVVYIQNHDQVGNRGKGERIIKLVDRESYKIAAALYLLSPYIPMIFMGEE
418'	YYETNPFFFFSDFSDPVLIKGVREGRLKENNOMIDPQSEEAFLKSKLSWKIDEEVLDYYK * * *** ******* ** ****** ** ******* *** ****
419"	YGEENPFYFFSDFSDSKLIQGVREGRKKENGQDTDPQDESTFNASKLSWKIDEEIFSFYK
478'	QLINIRKRYN-NCKRVKEVRREGNCITLIMEKIGIIASFDDIVINSKITGNLLIGIGF
479"	
535'	PKKLKKDELIKVNRGVGVYQLE **.*
539"	POHTEEGK-YEEDKGEALYKI

1176'	ATGTTTTCGTTCGGTGGAAATATTGAAAAAAAAAAAAGGTATCTTTAAGTTATGGGCACCT
642"	ACGTTTGCTTATAAAATAGATGGAAATGAGGTAATCTTTACCTTATGGGCACCT
1236'	TATGTTAATAGTGTTAAGCTGAA-GTTAAGCAAAAAACTTATTCCAATGGAAAAAAAC
696"	TATCAAAAGAGCGTTAAACTAAAGGTTCTAGAGAAGGGACTTTACGAAATGGAAAGAGAT
1293'	GATGAGGGATTTTTCGAAGTAGAAATAGACGATATCGAGGAAAATTTAACCTATTCTTAT
756"	${\bf GAAAAAGGTTACTTCACCATTACCTTAAACAACGTAAAGGTTAGAGATAGGTATAAATAC}$
1353'	ATTATAGAAGATAAGAGAGAGATACCTGATCCCGCATCACGATATCAACCTTTAGGAGTT
816"	GTTTTAGATGATGCTAGTGAAATACCAGATCCAGCATCCAGATACCAACCA
1413'	CATGACAAATCACAACTTATAAGAACAGATTATCAGATTCTTGACCTTGGAAAAGTAAAA
876"	CATGGGCCTTCACAAATTATACAAGAAAGTAAAGAGTTCAACAACGAGACTTTTCTGAAG
1473'	ATAGAAGATCTAATAATATATGAACTCCACGTTGGTACTTTTTCCCAAGAAGGAAATTTC
936"	AAAGAGGACTTGATAATTTATGAAATACACGTGGGGACTTTCACTCCAGAGGGAACGTTT
1533'	AAAGGAGTAATAGAAAAGTTAGATTACCTCAAGGATCTAGGAATCACAGGAATTGAACTG
996"	GAGGGAGTGATAAGGAAACTTGACTACTTAAAGGATTTGGGAATTACGGCAATAGAGATA
1593	ATGCCTGTGGCACAATTTCCAGGGAATAGAGATTGGGGATACGATGGTGTTTTTCTATAC
1056"	ATGCCAATAGCTCAATTTCCTGGGAAAAGGGATTGGGGTTATGATGGAGTTTATTTA
1653'	GCAGTTCAAAATACTTATGGCGGACCATGGGAATTGGCTAAGCTAGTAAACGAGGCACAT
1116"	GCAGTACAGAACTCTTACGGAGGGCCAGAAGGTTTTAGAAAGTTAGTT
1713'	AAAAGGGGAATAGCCGTAATTTTGGATGTTGTATATAATCATATAGGTCCTGAGGGAAAT
1176"	AAGAAA GGTTTA GGA GTTATTTTA GA CGTA GTATA CAACCA CGTT GGA CCA GA GGGAAA C
1773'	TACCTTTTAGGATTAGGTCCTTATTTTTCAGACAGATATAAAACTCCATGGGGATTAACA
1236"	TATATGGTTAAATTGGGGCCATATTTCTCACAGAAATACAAAACGCCATGGGGATTAACC
1833'	TTTAATTTTGATGATAGGGGATGTGATCAAGTTAGAAAATTCATTTTAGAAAAATGTCGAG
1296"	TTTAACTTTGACGATGCTGAAAGCGATGAGGTTAGGAAGTTCATCTTAGAAAACGTTGAG
1893'	TATTGGTTTAAGACCTTTAAAATCGATGGTCTGAGACTGGATGCAGTTCATGCAATTTTT ** *** * **** * **** * ***** ********
	TACTGGATTAAGGAATATAACGTTGATGGGTTTAGATTAGATGCGGTTCATGCAATTATT
1953'	GATAATTCGCCTAAGCATATCCTCCAAGAGATAGCTGAAAAAGCCCATCAATTAGGAAAA
1416"	GACACTTCTCCTAAGCACATCTTGGAGGAAATAGCTGACGTTGTGCATAAGTATAATAGG
	TTTGTTATTGCTGAAAGTGATTTAAATGATCCAAAAATAG-TAAAAGATGATTGT
	ATTGTCATAGCCGAAAGTGATTTAAACGATCCTAGAGTCGTTAATCCCAAGGAAAAGTGT
	GGATATAAAATAGATGCTCAATGGGTTGACGATTTCCACCACGCAGTTCATGCATTCATA
	GGATATAATATTGATGCTCAATGGGTTGACGATTTCCATCATTCTATTCACGCTTACTTA
	ACAAAAGAAAAAGATTATTATTACCAGGATTTTTGGAAGGATAGAAGATATAGAGAAAACT ** ** * * ***** ** * * * * ****** ******
1596"	ACTGGTGAGAGGCAAGGCTATTATACGGATTTCGGTAACCTTGACGATATAGTTAAATCG

F | G. 41A

2187'	TITAAAGATGTTTTTGTTTATGATGGAAAGTATTCTAGATACAGAGGAAGAACTCATGGT
1656"	TATAAGGACGTTTTCGTATATGATGGTAAGTACTCCAATTTTAGAAGAAAAACTCACGGA
2247'	GCTCCTGTAGGTGATCTTCCACCACGTAAATTTGTAGTCTTCATACAAAATCACGATCAA
1716"	${\tt GAACCAGTTGGTGAACTAGACGGATGCAATTTCGTAGTTTATATACAAAATCACGATCAA}$
2307'	GTAGGAAATAGAGGAAATGGGGAAAGACTTTCCATATTAACCGATAAAACGACATACCTT
1776"	${\tt GTCGGAAATAGGGCAAAGGTGAAAGAATAATTAAATTAGTCGATAGGGAAAGCTACAAG}$
2367'	ATGGCAGCCACACTATATATACTCTCACCGTATATACCGCTAATATTTATGGCCGAGGAA
1836"	${\tt ATCGCTGCAGCCCTTTACCTTCTTTCCCCCTATATTCCAATGATTTTCATGGGAGAGGAA}$
2427'	TATTATGAGACGAATCCTTTTTTCTTCTTCTTCTGATTTCTCAGATCCCGTATTAATTA
1896"	${\bf TACGGTGAGGAAAATCCCTTTTATTTCTTTTCTGATTTTTCAGATTCAAAACTGATACAA}\\$
2487'	GGTGTTAGAGAAGGTAGACTAAAGGAAAATAATCAAATGATAGATCCACAATCTGAGGAA
1956"	${\tt GGTGTAAGGGAAGGGAAAAAGGGAAAACGGGCAAGATACTGACCCTCAAGATGAATCA}$
2547'	GCGTTCTTAAAGAGTAAACTTTCATGGAAAATTGATGAGGAAGTTTTAGATTATTTAT
2016"	ACTTTTAACGCTTCCAAACTGAGTTGGAAGATTGACGAGGAAATCTTTTCATTTTACA
2605 '	AACAACTGATAAATATCAGAAA-GAGAT-ATAATA-ATTGTAAAAGGGTAAAGGAAGTTA * * ***** ** **** ** **** ** **** **
2074"	AGATTTTAATAAAAATGAGAAAGGAGTTGAGCATAGCGTGTGATAGGAGAGTAAACGTCG
2662'	GGAGAAGGGAACTGTATTACTTTGATCATGGAAAAAATAGGAATAATTGCATCGTTTG
2134"	TGAATGGCGAAAATTGGTTGATCATCAAGG-GAAGAGAATACTTTTCACTCTACGTTTTC
2722'	ATGATATTGT-AATTAATTCTAAAATTACAGGTAATTTACTTATAGGCATAGGATTTCCG
2193"	TCTAAATCATCTATTGAAGTTAAGTACAGTGGAACTTTACTTTTGTCCTCAAATAATTCA
2781'	AAAAAATTGAAAAAAGATGAATTAAT-TAAGGTTAACAGAGGTGTTGGGGGTATATCAA
2253"	TTCCCTCAGCATATTGAAGAAGGTAAATATGAGTTTGATAAGGGATTTGCTTTATATAAA
2838'	TTAGAA
2212"	

F I G. 41B



As a below named inventor, I hereby de that:

My residence, post office address, and citizenship are as stated below next to my name.

I believe I am the original, first and sole inventor (if only one name is listed below) or an original, first and joint inventor listed below) of the subject matter which is claimed and for which a patent is sought on the invention entitled:

NOVEL TRANSFERASE AND AMYLASE, PROCESS FOR PRODUCING THE ENZYMES, USE I GENE CODING FOR THE SAME

the specification of which is attached hereto unless the following box is checked:

was filed on <u>June 14, 1995</u> as United States Application Number or PCT International Application Number <u>PCT/JP95/01189</u> and was amended on ______ (if applicable).

I hereby state that I have reviewed and understand the contents of the above-identified specification, including the claims, as amended by any amendment referred to above.

I acknowledge the duty to disclose information which is known by me to be material to patentability as defined in Title 37, Code of Federal Regulations § 1.56.

I hereby claim foreign priority benefits under Title 35, United States Code, § 119(a)-(d) or § 365(b) of any foreign application(s) for patent or inventor's certificate, or § 365(a) of any PCT International application which designated at least one country other than the United States, listed below and have also identified below any foreign application for patent or inventor's certificate, or PCT International application having a filing date before that of the application on which priority is claimed:

PRIOR FOREIGN APPLICATION(S)

NUMBER	COUNTRY	DAY/MONTH/YEAR FILED	PRIORITY CLAIMED
6-133354	Japan	15/June/1994	Yes
6-194223	Japan	18/August/1994	Yes
6-290394	Japan	31/October/1994	Yes
6-286917	Japan	21/November/1994	Yes
6-311185	Japan	21/November/1994	Yes
7-120673	Japan	21/April/1995	Yes

I hereby claim the benefit under Title 35, United States Code § 119(e) of any United States provisional application(s) listed below.

APPLICATION NO.	FILING DATE

I hereby claim the benefit under Title 35, United States Code, § 120 of any United States application(s), or § 365(c) of any PCT International application designating the United States, listed below and, insofar as the subject matter of each of the claims of this application is not disclosed in the prior United States or PCT International application in the manner provided by the first paragraph of Title 35, United States Code, § 112, I acknowledge the duty to disclose information which is known by me to be material to patentability as defined in Title 37, Code of Federal Regulations § 1.56 which became available between the filing date of the prior application and the national or PCT International filing date of this application:

APPLICATION SERIAL NO.	FILING DATE	STATUS: PATENTED, PENDING, ABANDONED
·		

I hereby appoint as my attorneys, with full powers of substitution and revocation, to prosecute this application and transact all business in the Patent and Trademark Office connected therewith: Stephen A. Bent, Reg. No. 29,768; David A. Blumenthal, Reg. No. 26,257; William T. Ellis, Reg. No. 26,874; John J. Feldhaus, Reg. No. 28,822; Donald D. Jeffery, Reg. No. 19,980; Eugene M. Lee, Reg. No. 32,039; Peter G. Mack, Reg. No. 26,001; Brian J. McNamara, Reg. No. 32,789; Sybil Meloy, Reg. No. 22,749; George E. Quillin, Reg. No. 32,792; Colin G. Sandercock, Reg. No. 31,298; Bernhard D. Saxe, Reg. No. 28,665; Charles F. Schill, Reg. No. 27,590; Richard L. Schwaab, Reg. No. 25,479; Arthur Schwartz, Reg. No. 22,115; Harold C. Wegner, Reg. No. 25,258.

Address all correspondence to FOLEY & LARDNER, 3000 K Street, N.W., Suite 500, P.O. Box 25696, Washington, D.C. 20007-8696.

Address telephone communications to Stephen A. Bent at (202) 672-5300.

punishable by tine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code and that such willful false statements may jeopardize the validity of the application or any patent issued thereon.

Full Name of First or Sole Inventor	Signature of Fire	st or Sole Inventor	Date
Masaru KATO	Masaru	Kati-	Feb. 4, 1997
Residence Address		Country of Citizenshi	p
Takasaki-shi, Japan		Japan	
Post Office Address			
c/o Ouyou Kaihatsu Center, Kirin Beer Kabushiki Kai ken, Japan	sha, 3, Miyahai	ra-cho, Takasaki-shi	, Gunma-
Full Name of Second Inventor	Signature of Sec		Date
Yutaka MIURA	Yutaka		Feb. 4, 1997
Residence Address		Country of Citizensh	ip
Takasaki-shi, Japan		Japan	
Post Office Address			
c/o Ouyou Kaihatsu Center, Kirin Beer Kabushiki Kat ken, Japan	isha, 3, Miyaha.	ra-cho, Takasakı-shi	, Gunma-
Full Name of Third Inventor	Signature of Th	aird Inventor	Date
		,	Feb. 4,
Masako KETTOKU	Masako	Kettoku	1997
Residence Address		Country of Citizensh	ip
Takasaki-shi, Japan		Japan	
Post Office Address			
c/o Ouyou Kaihatsu Center, Kirin Beer Kabushiki Ka ken, Japan	isha, 3, Miyaha	ra-cho, Takasaki-sh	i, Gunma-
Full Name of Fourth Inventor	Signature of Fo	ourth Inventor	Date Feb. 4
Akihiro IWAMATSU	Akihiro	Twant sec	1997
Residence Address		Country of Citizensl	ıip
Yokohama-shi, Japan		Japan	
Post Office Address			
c/o Kiban Gijutsu Kenkyusho, Kirin Beer Kabushiki I Yokohama-shi, Kanagawa-ken, Japan	Kaisha, 1-13-5,	Fukuura, Kanazawa	ı-ku,
	1 6:	Efth Investor	Date
Full Name of Fifth Inventor	Signature of F	_	Feb.
Kazuo KOBAYASHI	Kazant	Kobengershi	1997
Residence Address		Country of Citizens	hip
Takasaki-shi, Japan		Japan	
Post Office Address			
c/o Ouyou Kaihatsu Center, Kirin Beer Kabushiki K ken, Japan	aisha, 3, Miyah	ara-cho, Takasaki-si	nı, Gunma-